bon appétit

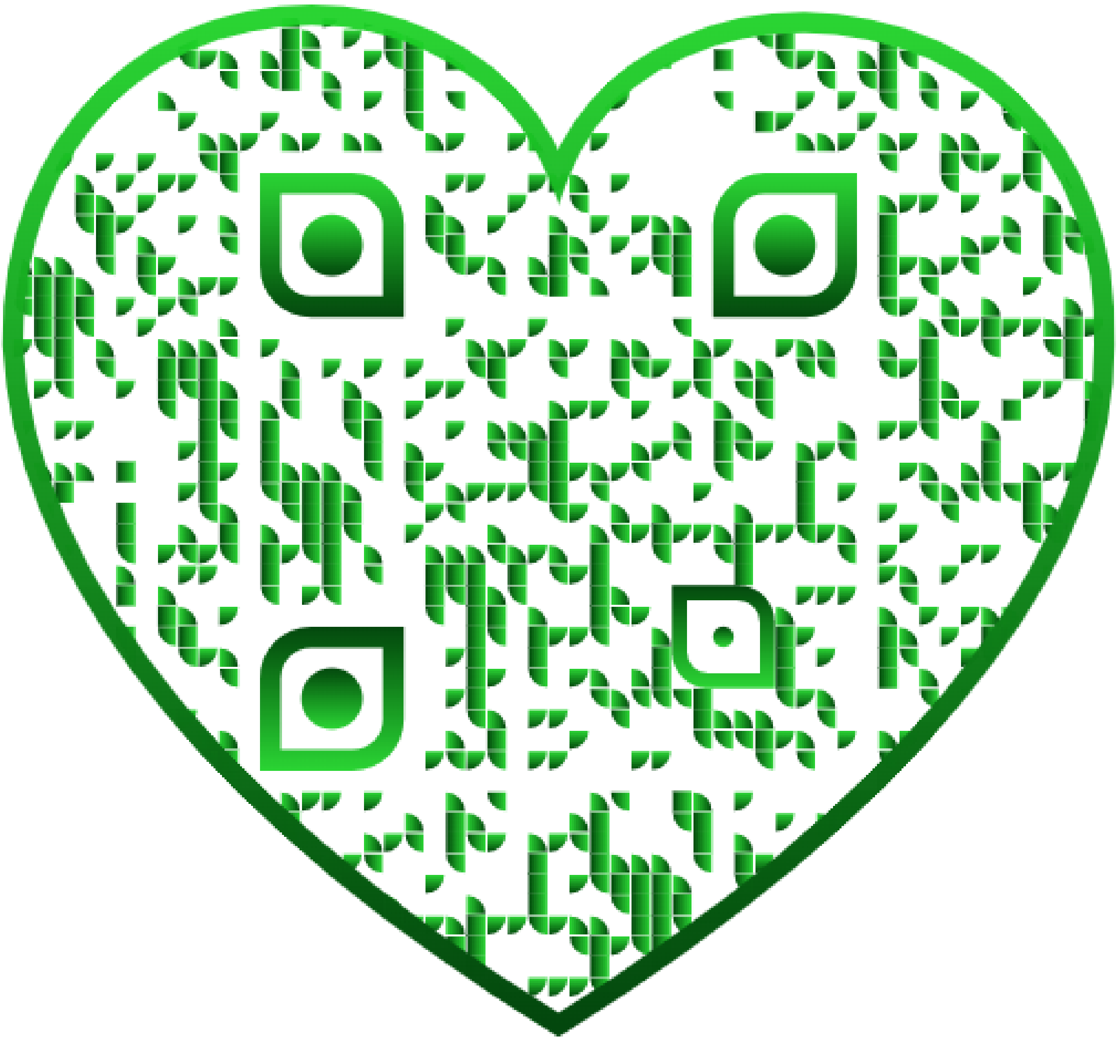
HERE COMES SUMMER!

*

ZIPPY TOMATO
AGUACHILE *P. 67*

SPICED BISON
BURGERS *P. 27*

PLUS 19 RECIPES
FOR SUPERB
SUMMER EATS



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Beach Club at The Boca Raton earns its place on this year's Condé Nast Traveler Hot List not despite but because of its duality: a sun-bleached coastal retreat where the culinary program shines.

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Photo Credit: Beach Club at The Boca Raton

THE NEWLY COMPLETED $130 MILLION renovation has transformed this updated Beach Club at The Boca Raton into something Florida's Gold Coast hasn't seen before—a property where you'll drop your bags in one of 210 redesigned rooms and immediately start plotting meals rather than beach time.

Marisol anchors the dining experience after its relocation to a new indoor-outdoor space with a covered terrace. Award-winning chef Johnny Spero brings a restrained Mediterranean sensibility that respects seafood without overcomplicating it. The daily catch arrives straight from named local fishermen—a detail servers mention without prompting—and simply grilled versions might be your best meal all week.

More theatrical presentations appear at dinner—a salt-crusted branzino commanding $110 for two, presented tableside with the kind of focused attention you'd expect in Manhattan, not steps from a Florida beach. Greek lamb chops with crispy lemon potatoes stand as a quiet triumph, balancing rusticity with precise execution.

Newcomer Onda offers an even stronger point of view with rotating seasonal concepts. The current Caribbean menu delivers a tuna crudo that momentarily stills pool-adjacent conversations, while the Pescado Boca Chica—a deep-fried whole snapper—answers the question of what happens when fine dining technique meets beach food attitude.

Between meals, guests have their choice of three pools or may book the "Sorbetto," a pink boat modeled after a Fiat 500, for morning cruises. But unlike standard resorts where activities simply fill time between forgettable meals, Beach Club flips the equation—swimming and sunning become practical necessities to work up an appetite for the next reservation.

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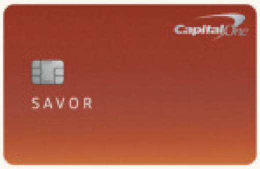

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Photograph by Scott Semler. Food styling by Drew Aichele. Prop styling by Maggie DiMarco.

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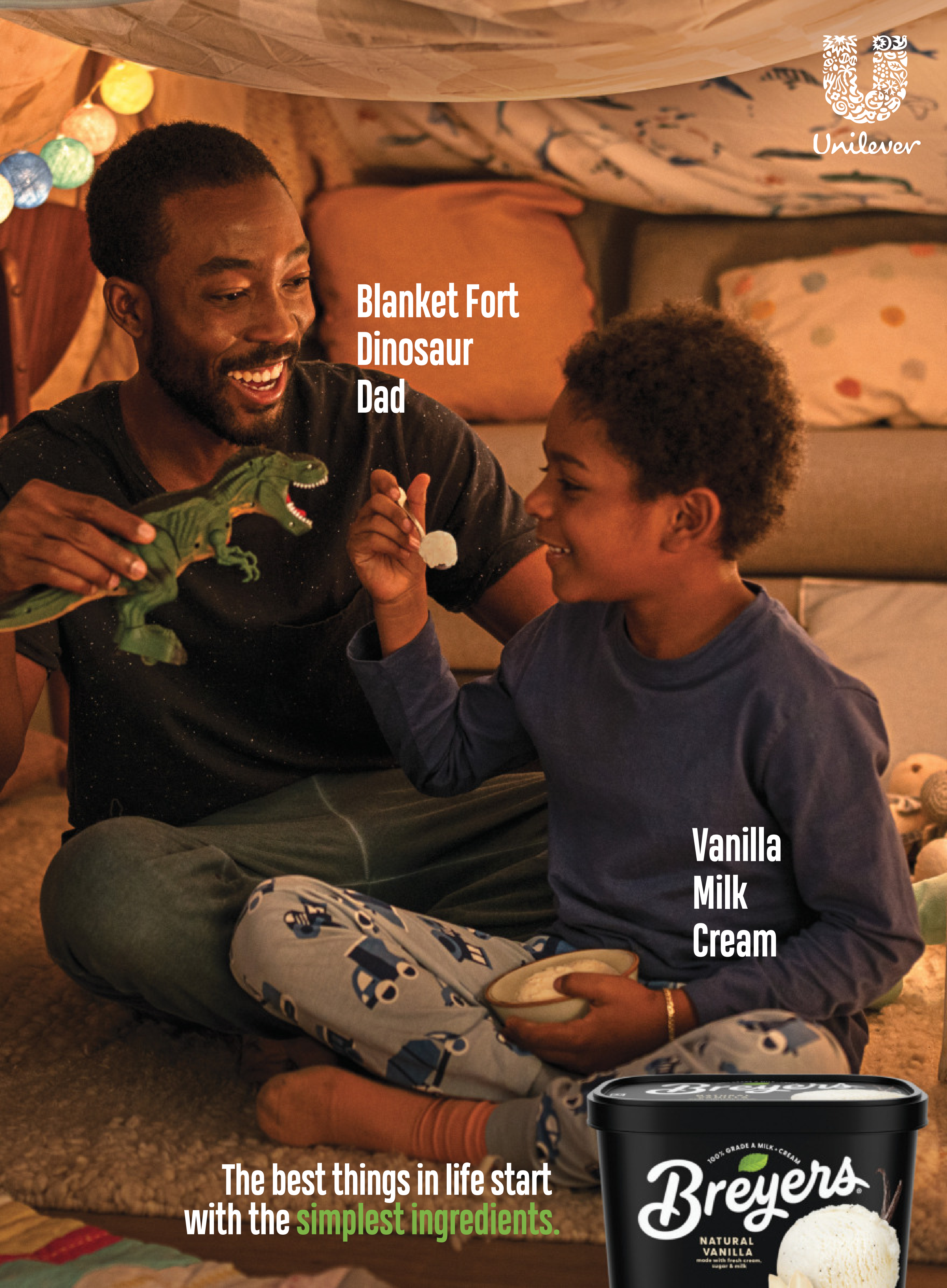
PHOTOGRAPH BY SCOTT SEMLER. FOOD STYLING BY DREW AICHELE. PROP STYLING BY MAGGIE DIMARCO.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Our summer gardening guide will have you biting into crisp radishes and spicy arugula before Labor Day.
P. 28

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From the Editor

Editor in chief Jamila Robinson shares what's on her mind this month

Warm pound cake + cold ice cream = summer perfection. P.77

The only thing more satisfying in summer than just-churned vanilla ice cream that leaves a little pool of vanilla beans at the bottom of a bowl, is, well, another kind of ice cream.

I often make a two-quart batch of vanilla custard that can be divided, then spun into different flavors and textures by the half-pint. Vanilla is the perfect base for strawberries or other fresh fruit, roughly chopped dark chocolate, or even a bit of pistachio cream. Caramelized cherries with a bit of granola mixed in. Honey, lavender, and fig is always an easy win for a waffle cone. Salted caramel makes an unexpected layer for ice cream sandwiches.

Throughout the summer my three ice cream makers get serious workouts. Modern ice cream makers are so versatile—and freeze so quickly—I can make multiple frozen treats in minutes, turning my weekend gatherings with friends into ice cream socials.

While the countertop machine is whipping blueberry frozen yogurt, the stand mixer attachment is churning fudgy chocolate sorbet for my vegan friends. There are no wait times between batches. I just swap the canister if I want to serve espresso gelato after dinner.

When I was a kid, making ice cream in the summer was a weekend-long process that taught patience. It started with making custard, and waiting hours to infuse vanilla into cream on the stove, and then waiting even longer for the custard to chill to just above freezing. We couldn't make the ice cream until the next day, when it was churned with crushed ice and rock salt by hand on the back porch until it reached a soft-serve consistency, then put in the freezer to set for another four to six hours. After a day at the beach, and later, burgers, barbecue, and badminton, we'd finally get a scoop of vanilla dolloped onto shortcakes or pound cake and topped with fruit. If you wanted strawberry ice cream, you'd have to wait until next week.

This issue's recipes for tomato aguachile (page 67), bison burgers (page 27), and grilled pound cake with raspberries (page 77) remind me of so many of those summer days. And for anyone who can't wait for a sweet treat, on page 43 there is a simple recipe for a berry-flavored frozen yogurt with a white-chocolate-matcha shell that's easy to prep in less than 10 minutes.

Jamila R

Summer Meals & Broadway Musicals

INTO THE WOODS

The witch of Stephen Sondheim's 1987 musical with a particularly prolific garden casts a spell on her neighbor who has an appetite for "greens, greens, and nothing but greens, parsley, peppers, cabbages and celery…." She might crave the herb recipes on page 78.

IN THE HEIGHTS

In Lin-Manuel Miranda's 2008 Tony Award–winning musical, bodega owner Usnavi serves coffee that is light and sweet to neighbors. Although Camila's "been cooking all week," we still suggest the summer menu on page 68.

HAIRSPRAY

Tracy Turnblad opens this 2002 musical about inclusion with "Good Morning, Baltimore," where she belts out the lyric, "hungry for something I can't eat." She'd probably recommend any of the Charm City's top spots for crab cakes on page 9.

PHOTOGRAPH BY TRAVIS RAINEY (PORTRAIT)

PHOTOGRAPH BY TRAVIS RAINEY. FOOD STYLING BY MICAH MORTON. PROP STYLING BY ERICA LUTZ.

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PHOTOGRAPH BY IAN STROUD

TEST KITCHEN
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RECOMMENDATIONS

Table Talk

RESTAURANTS,
TRAVEL, *and* FOOD
FOR THOUGHT

Schultz's Crab House doesn't skimp on the jumbo lump. P.12

TASTE OF THE TOWN: CRAB CAKES

Also, Jeni Britton's next big project, the case for bison burgers, matcha-berry frozen yogurt, and tips for getting your summer garden going.

Shell Out

Summer means blue crab season in Baltimore, and locals celebrate with generously packed crab cakes. *The Baltimore Banner* food reporter **Christina Tkacik** shares her very favorites.

PHOTOGRAPHS BY SHAN WALLACE

Nothing unites Marylanders like side-eyeing crab cakes from other parts of the country. If it's breaded, deep-fried, and shaped like a hockey puck, if it has red pepper or corn, if it's drenched in sauce or comes with ketchup, it's not a Maryland crab cake. If you ask anyone around here, they'll tell you the real deal is lightly packed, rounded like a softball, minimally seasoned, and downright massive. For this otherworldly delicacy, we locals don't bat an eye at paying upwards of $30.

The best ones are defined by simplicity, as if nothing more than sea foam holds together the tender flakes of meat. The seasoning of choice is Old Bay, a Baltimore product almost as beloved as blue crab. Generous chunks of crab should dot each cake like mosaic tiles. Made right, a perfectly broiled, golden exterior yields to the fork and immediately falls apart. Perhaps most importantly, the crab must taste fresh and sweet, with nary a hint of fishiness. While you can find crab cakes at some restaurants year-round, they are most delicious from spring to late fall, during blue crab season.

By some accounts the crab cake has its origins in post–Civil War Baltimore, when formerly enslaved people made a living selling them as street food. Today you will find them at soul food spots, dive bars, and fine-dining restaurants alike. While locals believe the Chesapeake Bay is home to the tastiest crabs on the planet, dwindling populations mean that most local crab cakes are made with at least a portion of meat from Venezuela or Indonesia.

Regardless, a crab cake made here is almost certain to be better than one made anywhere else. These are our picks for Baltimore's finest.

The massive crab cakes at Koco's Pub are a full meal.

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KOCO'S PUB

4301 Harford Rd.

It's impossible to miss the banana yellow exterior of this neighborhood pub on Harford Road, about 15 minutes northeast of Baltimore's center. Inside, it's a beachy oasis with a heavy aroma of crab seasoning. When the bar opened in 1985, Joanna Kocovinos used a tabletop pizza oven to cook her massive and precisely seasoned crab cakes. Forty years later, staff still follow her recipe, cutting breadcrumbs by hand to make each 11-ounce crab cake fresh daily, to the tune of around 2,000 a week. Tables go quickly at this intimate spot, a favorite of the city's mayor. Reservations are recommended.

FAIDLEY'S SEAFOOD

119 N Paca St.

No list of crab cakes worth its Old Bay excludes Faidley's. Co-owner Nancy Faidley Devine's grandfather started the business in the 1800s, and it's said that the family matriarch invented the jumbo lump crab cake as we know it, earning national acclaim in the process. The casual seafood stall is located inside the recently rebuilt Lexington Market, a massive downtown food hall just next door to its shabby but beloved predecessor. Despite its upgraded digs, Faidley's retains the quirky character that has for generations made it a local institution and a necessary stop before baseball games. Tables are standing room only, a tradition that goes back to the 1960s. Order the jumbo lump or save a few bucks and opt for the equally tasty backfin version. Both are made with mostly local crab meat, mayonnaise, and Nabisco saltines.

TRUE CHESAPEAKE

3300 Clipper Mill Rd.

In 2019 a chef, an oyster farmer, and a shucker teamed up to open True Chesapeake inside a historic mill. Though it's minutes from downtown Baltimore, the tranquil and airy space feels a world away. It's also one of the only places where crab cakes are made with local meat year-round—pasteurized in the off months and fresh from spring through late summer. "If it's not coming out of the Chesapeake Bay, then I don't want to make a crab cake," chef Zack Mills says. His crab cake hews close to tradition, with egg and panko binding the mixture, and mustard and fresh herbs for seasoning. The lightly broiled cake is served sandwich-style on a grilled brioche bun with Old Bay mayo and pickled red onions, accentuating the brine and natural sweetness of the crab.

SCHULTZ'S CRAB HOUSE

1732 Old Eastern Ave., Essex

For the quintessential crab house experience, head to Schultz's Crab House. The wood-paneled family affair dates back to the 1950s, when current co-owner Chrissy Burkman's grandfather bought the bar. Her father added whole crabs and crab cakes to the menu in the late '60s. The recipe, which utilizes a special house seasoning and breadcrumbs made from homemade bread, has gone unchanged for decades. The only thing that's evolved is the meat of choice: Backfin used to be the norm, but now most of the crab cakes are made with jumbo lump. Sit at the bar and watch the latest horse races over a Bloody Mary, or enjoy the retro vibes in the dining room. "They say the place is an institution," Burkman jokes, "I say, 'I've been in prison my whole life.'" Don't be fooled, Burkman suffuses the space with warmth and personality.

Koco's PUB
Koco's
PUB
ENTRANCE

Koco's Pub has served Baltimore since the '80s.

GO JUMBO?

Not so fast.

Jumbo lump is the most sought-after and priciest part of the creature, and a single crab provides just two of the biggest chunks of meat connected to the swimming fins. A few decades ago Baltimore restaurants began offering crab cakes made exclusively from jumbo lump, and now most diners believe that it's jumbo lump or bust. But that gets expensive. It takes an entire bushel of crabs—around 60 to 80—to produce just one pound of jumbo lump crabmeat. People who know crabs will tell you that when it comes to pure flavor, cakes made with regular lump can be just as good, if not better. Particularly, of course, if it's locally sourced.

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COSTAS INN

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Generations of Greece-born restaurateurs have put their mark on the crab cake, and to this day they make many of the area's most-loved versions: G&M Restaurant, Pappas Restaurant & Sports Bar, and Box Hill Pizzeria & Crab Cakes, to name several. Few do it better than Costas Inn. The casual Dundalk restaurant started in 1971 as a bar that served steelworkers, later becoming the area's go-to destination for all things crab. Available in five-ounce or eight-ounce portions, the jumbo lump crab cakes are made with bread, mayo, Old Bay, plus a special spice blend. While customers mourn the sudden passing of founder Costas Triantafilos earlier this year, his family is carrying on his legacy. This year they'll open a long-planned second location near the horse racing track of the Maryland State Fairgrounds.

GERTRUDE'S CHESAPEAKE KITCHEN

10 Art Museum Dr.

After several years working in Northern California, chef John Shields returned home to Baltimore in 1998. Shortly after, he launched Gertrude's Chesapeake Kitchen inside the Baltimore Art Museum. At the vanguard of the city's foray into farm-to-table cuisine, Shields became a cheerleader for regional produce and cooking. The restaurant is warm and welcoming to young kids and museumgoers of all ages. Shields's signature crab cake, named for his grandmother, Gertie, and based upon her recipe, tastes exactly like the kind Baltimoreans make at home, using leftover meat from a summer crab feast with just enough mayonnaise, egg, and saltine crackers to hold it together. The dish is cooked under the broiler and comes with a side of tartar sauce.

SOUL KUISINE CAFE

301 Light St.

Black Baltimoreans are to thank for creating the crab cake, and Black chefs today have continued to build and improve upon the form. One of the tastiest versions is found at Soul Kuisine Cafe. Owners Alan Blue and Keme Jones-Evans prepare theirs with a little bit of hot sauce and lemon juice for a welcome kick. Paired with candied yams and macaroni and cheese, it's pure comfort. Arrive early, as the restaurant operates on a first-come, first-served basis, and the crab cakes often sell out. The quick-service restaurant is located inside Harborplace, a 1980s-era mall situated along the Inner Harbor that has become a staging ground for some of the city's most interesting dining concepts as developers plot their next move. Take your order to go, grab a bench outside, and enjoy your meal along the waterfront.

PAPI CUISINE

2 E Wells St.

Alex Perez started his restaurant as a ghost kitchen in 2013, building a following on Instagram. His creative and personally inspired dishes combine soul food, his Caribbean roots, and global influences spanning Asia to Latin America. In 2021, Papi Cuisine relocated to its current home in South Baltimore, where it remains a hot spot for cheesy crab cake egg rolls and large broiled crab cakes made with just enough panko and mayonnaise to hold them together. Perez's version features Old Bay, of course, but also his own Dominican-inspired spice blend. The restaurant offers carry-out service, but dine in for the warm, friendly vibes.

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Dinner Is Served

Tender eggplant in an herb-filled frittata, crisp green beans and juicy tomatoes with soy-honey salmon, and more recipes that make the most of late summer produce

PHOTOGRAPHS BY ELLIOTT JEROME BROWN JR.

JALAPEÑO POPPER SKILLET TACOS

Build your own supremely cheesy tacos with this rich skillet-made filling. Cream cheese helps stabilize the melty sauce, which gets a heat boost from jalapeños and pepper jack cheese.

RECIPE BY KENDRA VACULIN

4 SERVINGS

12	**oz. pepper jack cheese, coarsely grated (about 3 cups), divided**
4	**tsp. all-purpose flour**
1	**medium red onion, cut into 1"-thick wedges, layers separated**
4	**medium poblano chiles, halved, ribs and seeds removed, cut into 1"-wide strips**
3	**jalapeños, thinly sliced into strips**
	Extra-virgin olive oil (for drizzling)
	Kosher salt
8	**oz. cream cheese, room temperature, cut into large pieces**
	Freshly ground pepper
	Small flour tortillas, cilantro leaves with tender stems, and lime wedges (for serving)

1. Place a rack in upper third of oven; preheat to 450°. Set ⅓ cup pepper jack cheese aside. Place remaining cheese in a large bowl, add flour, and toss until completely coated.

2. Place red onion, poblano chiles, and jalapeños in a medium ovenproof skillet. Drizzle lightly with oil and season with salt; toss to coat. Roast in oven until tender and blistered in spots, 20–25 minutes. Remove from oven and heat broiler (on high if your oven has options).

3. Meanwhile, heat ½ cup water in a medium saucepan over medium-high until starting to bubble at the edges. Reduce heat to medium, then add cream cheese and cook, whisking constantly, until smooth and combined, about 1 minute. Add coated pepper jack cheese and cook, whisking constantly and vigorously, until cheese is melted and sauce is smooth and homogeneous, about 3 minutes. (Sauce will thicken as it cools; reheat briefly, whisking, before the next step if needed.)

4. Pour sauce over onion mixture. Sprinkle reserved pepper jack cheese on top. Broil until bubbling and blistered in spots, about 3 minutes. Season with pepper.

5. Serve cheesy onion mixture with tortillas, cilantro, and lime wedges for building tacos.

FOOD STYLING BY THU BUSER. PROP STYLING BY CHRISTINA ALLEN.

SPICY EGGPLANT FRITTATA

August is prime eggplant season. Look for long Japanese or Chinese eggplants for this frittata. They cook quickly, going from firm to custardy in minutes without a hint of bitterness. Their mild flavor counterbalances the sharp red onion and biting chile. Include the stems on the cilantro; much of the flavor is concentrated there.

RECIPE BY SHILPA USKOKOVIC

4 SERVINGS

1 lb. Japanese eggplants, (about 4 medium)
4 Tbsp. unsalted butter, divided
2 tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt, divided
6 large eggs
½ cup whole milk
2 tsp. cornstarch
1 medium red onion, finely chopped
½ bunch cilantro, finely chopped (including stems), plus leaves with tender stems for serving
1 serrano chile or jalapeño, halved, thinly sliced
Steamed white rice or toasted bread and ketchup (for serving; optional)

1. Place a rack in middle of oven; preheat to 325°. Trim tops off eggplants and halve lengthwise; discard tops. Cut halves lengthwise into 4 strips each. Cut strips crosswise to make 3"-long pieces.

2. Heat 1 Tbsp. butter in a large nonstick skillet over medium-high. Add half of the eggplant and ¼ tsp. Diamond Crystal or Morton kosher salt. Cook, stirring occasionally with a heatproof rubber spatula, until golden brown and tender, 6–8 minutes. Transfer to a plate. Repeat with 1 Tbsp. butter, ¼ tsp. salt, and remaining eggplant, leaving in pan.

3. Meanwhile, whisk eggs, milk, cornstarch, and remaining 1½ tsp. Diamond Crystal or ¾ tsp. Morton kosher salt in a medium bowl. Add red onion, chopped cilantro, and chile and stir to combine.

4. Return all of the eggplant to skillet, add remaining 2 Tbsp. butter, and stir until melted. Pour egg mixture over eggplant, reduce heat to medium-low, and cook, scraping and stirring, until egg mixture is half set, about 5 minutes. Smooth surface and transfer pan to oven. Bake frittata until puffed and just set (it should wobble slightly in the center when gently shaken), 8–10 minutes. Let cool 5 minutes.

5. Scatter cilantro leaves over frittata. Run a small offset spatula around sides to loosen and cut into wedges. Serve with rice or toast and ketchup if desired.

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SOY-GLAZED SALMON BOWLS

Cubing the salmon first makes cooking a breeze and increases its surface area to catch plenty of the sweet and savory glaze.

RECIPE BY KENDRA VACULIN

4 SERVINGS

1	1" piece ginger, peeled, finely grated
1	garlic clove, finely grated
¼	cup unseasoned rice vinegar
3	Tbsp. extra-virgin olive oil, divided
1	tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
12	oz. green beans, trimmed, halved crosswise
1	cup cherry tomatoes, halved
4	4–6-oz. skinless salmon fillets or one 1–1½-lb. skinless salmon fillet, cut into 1" pieces
3	Tbsp. soy sauce
2	Tbsp. honey
	Steamed jasmine rice and sesame seeds (for serving)

1. Whisk ginger, garlic, vinegar, 2 Tbsp. oil, and 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt in a large bowl; set dressing aside.

2. Cook beans in a medium pot of boiling salted water until crisp-tender, about 2 minutes. Drain; transfer to reserved dressing. Add tomatoes and let sit, stirring occasionally.

3. Pat salmon dry and place in a medium bowl. Season with salt; toss to coat. Stir soy sauce and honey in a small bowl. Heat remaining 1 Tbsp. oil in a large nonstick skillet over medium-high. Cook salmon in a single layer, undisturbed, until edges are opaque, about 2 minutes. Add soy sauce mixture; cook, tossing often, until salmon is coated and cooked through, 2–3 minutes.

4. Divide rice among plates; top with salmon and glaze. Nestle beans and tomatoes alongside, spooning dressing over. Sprinkle with sesame seeds.

Good Mornings
start with
Cheerios
Protein
Gluten Free
Cinnamon
Cheerios
Protein
PROTEIN
8G
PER SERVING
CEREAL
Gluten Free
Strawberry
Cheerios
Protein
CEREAL

SAUSAGE WITH CHARRED CABBAGE AND GIARDINIERA

When shopping for this recipe, make sure to grab Italian-style (vinegar-based) giardiniera, not Chicago-style. The latter is typically chopped much finer and includes oil, causing this dish to turn out a bit too slick.

RECIPE BY JESSE SZEWCZYK

4–6 SERVINGS

2	Tbsp. plus ¼ cup extra-virgin olive oil
1	lb. sweet Italian sausages (4–5)
2	lb. green cabbage (about 1 medium), cored, cut into 1" pieces
2	garlic cloves, finely chopped
2	tsp. sugar
2	tsp. whole-grain mustard
1	12-oz. jar vinegar-based giardiniera (Italian-style)
1	tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
½	tsp. freshly ground pepper, plus more
½	cup torn basil leaves, plus more whole for serving

1. Heat 2 Tbsp. oil in a large skillet over medium. Cook sausage, turning occasionally, until cooked through (cut one open to check) and most sides are browned, 12–16 minutes. Transfer to a cutting board.

2. Increase heat to high and heat pan until very hot. Arrange cabbage in pan, pressing down so it makes good contact with the bottom, and cook, stirring very occasionally, until charred in spots and crisp-tender, 3–6 minutes. Transfer to a medium bowl and let cool slightly.

3. Whisk garlic, sugar, mustard, ½ cup giardiniera brine, 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, ½ tsp. pepper, and remaining ¼ cup oil in a small bowl to combine. Completely drain giardiniera if needed and cut into bite-size pieces.

4. Add about half of dressing to bowl with cabbage, then giardiniera and ½ cup basil and toss to coat. Taste and add more dressing and season with more salt and pepper as needed. (You should use almost all, if not all, of the dressing.) Slice sausages and arrange on top. Scatter some basil leaves over.

A breakfast after your own heart.

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NATURALLY FLAVORED
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Honey Nut
Cheerios
made with
REAL
HONEY
CAN HELP
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CAN HELP lower CHOLESTEROL*
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*Three grams of soluble fiber daily from whole grain oat foods, like Honey Nut Cheerios™ cereal, in a diet low in saturated fat and cholesterol, may reduce the risk of heart disease. Honey Nut Cheerios cereal provides .75 grams per serving.

Jeni's Splendid Next Move

The celebrated ice cream maker sets her sights on the world of fiber

BY HALI BEY RAMDENE ▪ PHOTOGRAPHS BY MARISSA ALPER

What's the thing Jeni Britton needs most in her life right now? The answer to that question changes with the time, day, and seasons. At one point she craved community and a place to express the creativity surging through her. That's how she arrived at ice cream, opening a scoop shop that she built into a beloved brand and empire, with locations in 29 cities and pints of ice cream in grocery stores across the US. During the pandemic, long walks in the woods and a daily habit of eating lots of fruit led Jeni to realize what she needed was something simpler—fiber. And she had an inkling we needed it too. Now, 23 years after founding Jeni's Splendid Ice Creams, she is back with a new offering. Floura is a fiber company, one that luxuriates in flavor and roots itself in the senses. Its first product is a fiber bar with the same name. It features 13 grams of fiber and 12 whole plants, such as watermelon and apples, all sourced from food trimmings previously destined for waste. In the end, this fiber bar is meant to deliver on the same promise she made with ice cream: to make you feel good. We caught up with Jeni to hear all about it.

How did you arrive at fiber as your next project?

JB: It's a bit of a long story, but I started eating a lot of blueberries and I started to feel better than ever before. My business partner, Mark, was like, "the blueberries are fiber." My whole body started changing because of fiber, and the more I learned, the more I wanted to make sure I was getting enough. Something like 95 percent of people are deficient in fiber. Many of the chronic illnesses we have lead back to the fact that the industrial food system has removed fiber from our diets. So this ends up being a roundabout way of saying, whatever my most pressing need is kind of becomes my whole life.

How did food become the pathway to a solution and transformation for you?

JB: I've always been very aware of my sensorial thinking or wisdom. I think that's probably one of the reasons I fell in love with ice cream because it is so deeply sensory. Being in the world of ice cream for so long is probably why I felt like there's a food product there, and you know that I'm probably the best one to make a fiber bar now.

Is there a direct sensory experience attached to your new bars?

JB: The first thing is scent; they have a sort of candied fruit aroma. I love it when I'm on

an airplane and as soon as I open one, a little cloud of raspberry rose or brambleberry lavender fills that space. I wanted to make something that was really beautiful and also very different from what's in the nutritional bar space.

When I first learned about the bars, it felt like they were creating their own category.
JB: With Floura we want you to taste and feel the color of each bar. In the bar world everything's brown, especially when it comes to fiber bars. Most bars are date paste, which is brown, but it's also a very specific flavor. I mean, of course, we love dates. But to a point.

Amen!
JB: Ours are made with an apple base, and you can layer other flavors on top of that.

Do you feel like what you're doing is disruptive?
JB: If you look at the bar aisle, there are still hundreds of companies launching every day in the protein space. To me that represents the past. It's not that it's not important, but why are you walking down somebody else's already carved path? When you start to look and ask yourself what's actually important right now, it's that people eat fiber. Floura would be disruptive even if we were just using single-source fiber the way that other fiber companies use psyllium. But we're 10 steps ahead of that with the inclusion of whole plants.

Say more about that.
JB: Your microbiome really wants diverse fiber. We're working with fruit trimmings, fresh and whole fruits and vegetables, and more. What's going to nurture the diverse population of microbes living inside of you, to nurture you to feel better, is a diversity of fiber sources.

When I think of Jeni's, I think of seasonality and produce. How is that showing up in how you're producing these bars?
JB: From the very beginning we were in the farmers market buying flats of strawberries on Saturdays when they were perfect for two weeks in Ohio. Over time we started buying an entire field, and our farmer was growing special strawberries so that we could have strawberries coming in at a certain clip. Understanding what that looks like definitely led to an immediate connection and to the facility where we exist now.

F&S Fresh Foods is in Vineland, New Jersey, and that's where we source all our ingredients. It's 600,000 square feet. It's an unimaginable scale of produce and trimmings by-product—including watermelon rinds. Seeing that scale made me immediately think of my grandmother, who used to pickle watermelon rinds. She had no idea that there were prebiotics, or the microbiome existed, but she knew eating them was good for you. That was an aha moment for me and connected me to my history of processing produce.

Why are you walking down somebody else's already carved path?

The branding and visuals for Floura are beautiful. How are you packaging and presenting all the creativity behind Floura to your customers and audience?
JB: I was in Pompeii two years ago and saw this beautiful fresco of the goddess Flora, who's about spring, blooming, and rebirth. Letting go is hard, but also it's about moving on and allowing for the new.

I like this idea of putting all my stuff out there as a gift to the world. Then we listen and learn about what is resonating. It becomes an act of cocreation. Jeni's is not just me. It's thousands of amazing people who are influencing what we become. And that's what I love so much about literally blooming.

Smash Hit

We're declaring this the summer of the bison burger. Bison is lean, juicy, and tends toward a sweeter, richer flavor than beef. When gussied up with a mound of cucumber slaw and a swoosh of citrusy mayo, it's a delicious way to shake up dinner.

BY KATE KASSIN ♦ PHOTOGRAPH BY ELLIOTT JEROME BROWN JR.

JUICY BISON BURGER WITH CUCUMBER–RED ONION SLAW

4 SERVINGS

This showstopping burger gets a kick from paprika, granulated garlic, and cumin. They flavor the meat and transform into a spicy crust when the patties are cooked. A tangy lemon mayo and a mound of cucumber and red onion slaw cool things down. Bison isn't just delicious, it has serious nutritional and environmental advantages too. It is packed with protein, iron, and vitamins such as B_{12}. Look for brands that focus on regenerative grass-fed meat.

½	**cup mayonnaise**
1	**Tbsp. finely grated lemon zest**
4	**Tbsp. fresh lemon juice, divided**
	Kosher salt
1	**large English hothouse cucumber or 4 Persian cucumbers (about 8 oz. total)**
1	**small red onion, thinly sliced**
1	**Tbsp. finely chopped mint**
1	**Tbsp. finely chopped parsley**
2	**tsp. white wine vinegar**
1	**tsp. sugar**
1	**tsp. freshly ground pepper, plus more**
1	**Tbsp. granulated garlic**
1	**Tbsp. smoked paprika**
2	**tsp. ground cumin**
1	**lb. ground bison**
4	**hamburger buns, split**
1	**Tbsp. extra-virgin olive oil, plus more for spatula**

Mix mayonnaise, lemon zest, and 1 Tbsp. lemon juice in a small bowl; season with salt. Set lemon mayo aside.

Using a vegetable peeler, peel down entire length of cucumber to make long thin strips, working on one side until cucumber becomes difficult to peel in the center, then turning onto flat side and repeating on other side. Transfer ribbons to a medium bowl and add onion, mint, parsley, vinegar, sugar, and remaining 3 Tbsp. lemon juice; toss to combine. Season slaw with salt and pepper and toss again. Let sit while you make the patties.

Mix granulated garlic, paprika, cumin, and 1 tsp. pepper in a small bowl. Divide ground bison into 4 equal pieces and form into ¼"-thick patties. Sprinkle all over with spice mixture and season generously with salt.

Heat a large cast-iron skillet over medium-high. Working in 2 batches, toast hamburger buns, cut side down, until golden and crisp around edges, 1–2 minutes. Transfer to plates.

Drizzle 1 Tbsp. oil into same pan; swirl to coat bottom. Working in batches if needed, arrange patties in pan and immediately press down on each one with a spatula coated in oil for a few seconds to maintain their thinness. Cook until deeply browned underneath, about 2 minutes. Flip patties and cook until deeply browned on other sides, about 2 minutes for medium-rare. Transfer patties to a plate; let rest 5 minutes.

Spread reserved lemon mayo over bottom half of each toasted bun. Top each with a patty and mound some slaw over. Close up burgers.

BUYING BISON

Look for ground bison in the refrigerated and frozen meat sections of the supermarket or at your local butcher shop. Most prepackaged options come in 1-lb. packs and have a ratio of 90% lean meat to 10% fat. For a fresh, ready-to-cook option, I like Great Range. The bison are raised without any antibiotics or growth hormones, which translates to rich flavor. To stock my freezer for burgers, I grab Force of Nature. They freeze the meat at peak freshness with two different ground options: straight bison or an ancestral blend with bison liver and heart added in for extra nutrients.

FOOD STYLING BY THU BUSER. PROP STYLING BY CHRISTINA ALLEN.

Summer Spoils

There's still time to get down in the dirt and grow something delicious

BY WILDER DAVIES • PHOTOGRAPHS BY TRAVIS RAINEY

No envy is quite as green as vegetable garden envy, and like a weed, it's bound to crop up each summer. Dinner parties throughout the season begin with simple salads of charmingly unusual cucumbers and variegated lettuces that look hand-painted by a Dutch master. And this gorgeous produce always seems to be sourced from the host's back patio.

Come midsummer, you might think it's far too late to start planting; it's actually anything but. We're recommending three crops to plant in July that'll be harvest-ready by August—so long as you follow some guidelines. You don't need real estate for a whole potager either; these are all container-friendly seasonal plants, not annuals to tend through next year.

PLANTS TO GROW NOW

Mint

Prolific and fast-growing, mint pays for itself all season long. Keep it in a container because it can become invasive and is challenging to get rid of. Don't worry about starting from seed. It's better to keep an eye out for pre-sprouted varieties at the nursery that you won't find at the store, like chocolate mint and pineapple mint. Both have sweet and fruity aromas that are great for iced tea but can play well in savory contexts too (like Minty Chicken Meatballs, p. TK).

Radishes

Radishes are not just for early spring planting. Seeds of quick-growing varieties like breakfast radishes or salad radishes can flourish midsummer with ample water and healthy soil. Plant them in a container deep enough to accommodate about 6 to 12 inches of growth and one you can easily reposition to keep them out of harsh direct sunlight on very hot days (when the high is above 80 degrees).

Arugula

Peppery arugula doesn't transplant well, so sewing seeds directly into the soil is the way to go. While it can be planted as early as the first spring thaw, its tender leaves will still thrive in July with the right care. Arugula loves full sun, but if you live in a particularly hot region, you should keep it shaded during the hottest part of the day. It grows so fast you can harvest the greens around three weeks after planting, sow more seeds, and enjoy your homegrown salad well into the fall.

inch mm
6"
125
5"
100
4"

PROP STYLING BY LINDEN ELSTRAN

continues on page 33 ▸

bon appétit

FOOD PEOPLE

Where we talk about
how we eat
and why food matters

LISTEN AND FOLLOW WHEREVER YOU GET YOUR PODCASTS

ILLUSTRATION BY OLGA PRADER

THE GEAR

Hori Hori
$20; amazon.com

This multipurpose Japanese gardening knife is a trowel, blade, and measuring tool all in one. It's the perfect "do everything" accessory that covers the basics of planting.

Rattan Snips
$64; goodeeworld.com

For harvesting herbs and greens, needle-nose snips help you cut precisely what you want without maiming your plant.

Canvas Planter Bag
$33; etsy.com

Old-school terra-cotta pots are beautiful, but planter bags are a great alternative that are lightweight and stow away easily during the offseason.

Trug
$118; gardenheir.com

Yes, you can just grab a bowl from the kitchen to gather up your yield, but there's nothing wrong with embracing that Beatrix Potter fantasy with a traditional myrtle trug.

The Warley Fall Watering Can
$179; goodeeworld.com

This Haws can will delicately shower your plants without disturbing too much of the top soil, which is important when starting plants from seed.

GREEN RULES OF THUMB

Beware the Bolt
Bolting is when a vegetable crop tries to flower prematurely. When a plant shifts its metabolic energy to producing seeds, it stops developing foliage and roots, i.e., the tasty parts. To prevent it, follow spacing guidelines on seed packets to avoid overcrowding, water regularly, and shade plants from harsh sun.

Water, Water, Water
Watering in peak summer is imperative every day. Do it in the morning. Maybe even in the evening after particularly hot days. Going on a weekend getaway? Bribe a friend with a crop share. Unless you live somewhere that gets a lot of rain, you might have no days off, so build it into your daily routine.

Reseed to Restart
So your backup waterer bailed mid-vacation just in time for a local heat wave? Don't give up. Replant and reseed in early September and you'll be able to enjoy your crops up until the first frost. Same goes for bolting. It isn't necessarily bad—going to seed is part of the life cycle; harvest those seeds and start anew.

Just Add Tonic

Bubbly, bittersweet, and bursting with untapped potential, a bottle of tonic water is the key to a whole summer of compelling cocktails

BY AMIEL STANEK ▲ PHOTOGRAPH BY TRAVIS RAINEY

1. Blended Scotch

Scotch might not be the first liquor that comes to mind when dreaming up summer cocktails, but a splash of tonic water might change all that. The bittersweet mixer mellows out some of those smoky-peaty notes and yields a cocktail that feels complex and refined. No need to shell out for expensive single malts here; an affordable blended scotch like Dewar's or Monkey Shoulder is what you want.

2. Chartreuse

Made by actual French monks based on a nearly 300-year-old secret recipe, this high-proof, kelly green spirit is a bit of an obscure flex. It's arrestingly herbal and a bit syrupy on its own, but when made into a long drink, it is much more approachable—a fancy-feeling, anise-scented sipper made for languid afternoons.
If you like it, be sure to try out some of Chartreuse's compelling domestic analogs, like Faccia Brutto's Centerbe, as well.

FOOD STYLING BY THU BUSER. PROP STYLING BY LINDEN ELSTRAN.

Gin and tonic. An iconic duo if there ever was one. As breezy to mix as it is to drink, few cocktails evoke the freewheeling spirit of summer in quite the same way. But what is misunderstood about this pairing is which of the ingredients is the hero and which is the sidekick. What makes the G&T so singularly refreshing? Fresh, fizzy, and just the right amount of bitter, tonic water is the real star of the show—gin needs tonic, not the other way around. And when you think about it that way, you realize that this lively mixer is packed with possibility. Indeed, a splash can transform so many spirits, fortified wines, and liqueurs into the kind of two-ingredient cocktail uniquely suited to warm-weather drinking.

Scotch and tonic. Mezcal and tonic. Sherry and tonic. Pairings that go down easy and offer just enough zag. At Planque, a natural-wine-focused neo-bistro in east London, the tight list of aperitifs features an unlikely riff: the chartreuse and tonic. General manager James Lewis was first served the drink in France's Loire Valley and was hooked. "Chartreuse is complex; a huge array of botanicals go into it. The tonic unlocks them. You get this minty-piney balance and it tastes less sweet." And, not for nothing, it's easy to make. "It allows us to offer something sophisticated without having to overextend ourselves."

On a hot afternoon, who isn't hoping to mix intriguing drinks with a minimum of fuss? Just scan your bar cart for an interesting bottle, crack a can of tonic, and apéro hour is yours. Who knows: The "[blank] & tonic" might just become your new house cocktail.

The right tonic water can make or break a drink, and striking the balance of sweet, herbal, and bitter flavors is no easy task. We put seven popular brands through a blind taste test to determine which is the best. Our panel of Bon Appétit staffers were after a mixer that wasn't overly sugary, with refreshing pinprick bubbles and a delicate citrus flavor that rounded into a pleasant bitterness. **Fever Tree**'s balanced fruitiness and restrained sweetness earned it the top spot. Tasters praised its sharp bubble and gentle astringency, calling it the platonic ideal of a great tonic water. —*Sam Stone*

3. Sherry

A bone-dry, slightly salty sherry always makes for a refreshing warm-weather aperitif, and introducing a smidge of sweetness and fizz makes it even more mouthwatering. This appealingly low-ABV cocktail—sherry typically clocks in at 15 to 20 percent—is perfect for folks who find vermouth to be a bit too cloying. It's especially nice with a nutty, slightly richer amontillado-style sherry; we like Valdespino Tio Diego and Bodegas Hidalgo La Gitana.

4. White Port

Known as a porto tonico—fun to say, não?—in its native Portugal, this combo is about as light and breezy as it gets. While port made with red grapes is famously rich, white port is usually citrusy, lively, and light, a perfect pairing for bracing tonic water. Think of this combination as sangria's brighter, more sophisticated cousin, a drink that is just begging to be served by the pitcher, ideally with a body of water in view.

Since printing our first issue in 1956, *Bon Appétit* has published tens of thousands of recipes. It would take literal decades to cook them all. So our editors handpicked the 56 recipes you must make this year, from weeknight-ready meatballs to an instant-classic chocolate cake. You can find the entire collection on our website by scanning the QR code below, and we'll be highlighting a staff favorite each month in print. Let's cook!

PHOTOGRAPH BY TRAVIS RAINEY

BASIL CHICKEN STIR-FRY

WHY WE LOVE IT

Having a go-to dinner recipe can be a blessing and a curse. It's always there on a Tuesday when you haven't planned anything, but go back to the well too many times and it can start to run dry. Not so with Shilpa Uskokovic's Basil Chicken Stir-Fry, a riff on a favorite Thai dish of mine, pad kra pao. Her use of chili paste brings pantry-friendly flexibility (sambal oelek one week, funkier gochujang or a tangier nam prik pao the next). And the almost shocking amount of basil—basically an entire plant's worth—acts as both a leafy green and peppery herb. But best of all? Her transformative technique for ground chicken, which calls for a pinch of baking soda and a vigorous stir, yields chicken so bouncy and juicy, I never want to make it any other way. —*Noah Kaufman*

4 SERVINGS

1	lb. ground chicken
½	tsp. baking soda
4	Tbsp. vegetable oil, divided
¼	tsp. Diamond Crystal or Morton kosher salt, plus more
¼	cup oyster sauce
3	Tbsp. hot chili paste (such as sambal oelek)
1	Tbsp. fish sauce
2	tsp. light or dark brown sugar
3	large shallots, thinly sliced
6	oz. holy basil or sweet basil leaves
	Steamed rice and lime wedges (for serving)

Vigorously stir chicken, baking soda, 1 Tbsp. oil, ¼ tsp. Diamond Crystal or Morton kosher salt, and 2 Tbsp. water in a medium bowl until mixture is smooth and beginning to stick to sides of bowl; set chicken mixture aside.

Stir oyster sauce, chili paste, fish sauce, and brown sugar in a small bowl; set oyster sauce mixture aside.

Heat remaining 3 Tbsp. oil in a large cast-iron or nonstick skillet over medium-high. Cook shallots, stirring occasionally with a wooden spoon or heatproof rubber spatula, until softened and golden in spots, about 4 minutes. Add reserved chicken mixture and spread into an even layer. Cook, undisturbed, until beginning to set, about 4 minutes. Break up meat with spoon into small pieces. Pour reserved oyster sauce mixture over and cook, stirring often, until most of the liquid has evaporated and sauce is clinging to meat. Remove pan from heat, add basil (it will seem like a lot), and toss until wilted. Taste and season with more salt if needed.

Serve stir-fry with rice and lime wedges for squeezing over.

Scan the QR code to see the full Bon Appétit 56 and to access our archive of more than 60,000 recipes.

FOOD STYLING BY MIEKO TAKAHASHI

The Stir-Fry We All Agree On

All four of us—three partners, one baby—have our food preferences. This dinner works for everyone.

BY DANIEL LAVERY
ILLUSTRATION BY DROR COHEN
PHOTOGRAPH BY TRAVIS RAINEY

A few years ago the three of us—Lily, Grace, and self—decided to have a baby together. Lily introduced the idea to the floor, Grace and I unanimously seconded the motion, and baby Rocco appeared more or less shortly thereafter. At present his diet is mostly milk, although from time to time he will condescend to be presented with a fragment of grated apple or swipe of yogurt. His demeanor in such moments is one of lordly courtesy: I shall permit you to make me a gift of this impedimenta since you seem so bent upon it. But it is to please you, and not myself, that I do it. As a result, mealtime is probably the aspect of our shared life that has been the least altered by his arrival.

Our biggest challenge is that we are all old first-time parents, each with very decided ideas about what we like to eat and when. Collectively we have over 120 years of ingrained habits that none of us want to alter. Grace can't eat eggs or dairy

The Fourth Trimester is a series where parents share the meals that nourished them postpartum. For more, head to bonappetit.com/fourth-trimester.

and loves a roasted haunch of animal. Lily prefers vegetarian food. I am allergic to shrimp, although this allergy is merely physical (spiritually I can handle it perfectly well). Worse yet, I'm the type who has to eat breakfast within an hour of rising or I start chewing the countertops, and I could happily eat dinner at 5 p.m. or earlier. Meanwhile, Grace and Lily hold a monstrous sort of European attitude toward meals. Breakfast they could either take or leave, and they often leave it. I don't even want to tell you what time they start talking about making dinner. This is why we share only about one out of every four meals. I suspect eventually we will need to achieve a greater degree of synchronization someday.

Despite our mealtime independence, we're all concerned with doing our fair share in this postpartum period—Grace and me especially, since Lily did all the childbearing. Grace goes in for the ambitious home-pantry stuff. The counters, windowsills, and half of the back patio are littered with her various fermentation and salt-curing projects (homemade soy sauce, garum, and something that looks like rice but smells of apricot). I'm more inclined toward the role of short-order cook, ready to improvise with whatever happens to be on hand. I have caught myself listing the contents of the refrigerator to the others, as if they weren't at the store with me when we bought groceries, and I wonder who I think I'm helping: There's that good tofu behind the corn. I could go get some milk if we were out of milk, but we're not out of milk.

Lily is normal, both by comparison and in her own right. She bounced back shockingly well from childbirth and is always taking the baby out on hikes, lashed to her back like a shipping container. Under ordinary circumstances she cooks quite a lot, but in our newfound parenthood, she gets crowded out between my and Grace's bids for helpful one-upmanship. "I'm making STEW," I'll text the group at 9 a.m. And since Grace can't compete with that directly, she'll counter with, "Don't forget—this Sunday I want to have so-and-so over for dinner and roast something in hay," and so on. I counter with leeks à la grecque, goulash the color of bricks, pork chops with anchovy butter, zucchini rice, braised cabbage. It's very simple why: I want to be the baby's favorite. I want both Lily and Grace to privately think of me as the best one. I want our dogs to always sleep on my feet in bed and nobody else's. And I want everyone to find this obsession with being adored to be a likable quality in itself, instead of off-putting and suffocating.

Occasionally, I remember to turn all this off. In those moments I make something easy rather than something that only looks easy. Like scrambled eggs, pantry pasta, or stir-fried mushrooms. The latter really is easy. I already have the ingredients 99 percent of the time. Mushrooms please everyone. They're meaty but suitable for vegetarians, they cook up fast, they taste pleasant and odd, like the earth. I feel good about handing a seared gobbet of mushroom to the baby and watching him wave it around in his fat little fist before scraping it against his eight teeth (four on top, four on bottom). I don't want to invite anyone over for this dish. It's not that impressive. But I do want everyone in the house to eat it and be quietly pleased. So quietly pleased that they don't even have to tell me. ♦

DANIEL LAVERY is a *New York Times* best-selling author and publisher of biweekly literary newsletter "The Chatner" on Substack.

SAUCY MUSHROOM STIR-FRY

4 SERVINGS

The tangy, spicy, umami sauce is the real hero in this dish. Japanese barbecue sauce (like Bachan's) does the heavy lifting; it tends to be thinner and not as smoky as American barbecue sauce and works better here. But you can use whatever you have—even ketchup works in a pinch.

- 2 Tbsp. seasoned rice vinegar
- 2 Tbsp. soy sauce
- 1 Tbsp. chili crisp
- 1 Tbsp. Japanese barbecue sauce (such as Bachan's)
- 1 Tbsp. mirin (sweet Japanese rice wine)
- 1 Tbsp. cornstarch
- 2 Tbsp. vegetable oil, divided
- 1 small onion, thinly sliced
- Kosher salt, freshly ground pepper
- 1 lb. mixed fresh mushrooms (such as shiitake, trumpet, oyster, maitake, and/or beech), sliced into bite-size pieces
- 2 Tbsp. unsalted butter
- ¼ tsp. toasted sesame oil
- Toasted sesame seeds or nori komi furikake and/or thinly sliced scallions (optional) and steamed rice or cooked rice noodles (for serving)

Stir together vinegar, soy sauce, chili crisp, barbecue sauce, and mirin in a small bowl. Set sauce aside.

Stir together cornstarch and 2 Tbsp. water in a small bowl; set slurry aside.

Heat 1 Tbsp. vegetable oil in a large cast-iron skillet over medium-low. Add onion and season with salt and pepper. Cook, stirring occasionally, until softened, 8–10 minutes. Transfer to a plate.

Heat remaining 1 Tbsp. vegetable oil in same skillet over medium-high. Add mushrooms; season lightly with salt (sauce is salty) and pepper. Cook, stirring and pressing down on mushrooms occasionally and adding more oil as needed if pan looks dry, until softened and crisp and golden around edges, 8–10 minutes. (They will release liquid; let it evaporate and keep cooking mushrooms until browned.)

Reduce heat to medium-low. Mix in cooked onion, then stir in reserved sauce. Give reserved slurry a quick stir if needed, then drizzle over and cook, stirring, until sauce starts to thicken (this will happen almost immediately). Add ¼ cup water and cook, stirring and adding a little more water to thin if needed, until sauce thickens to your preferred consistency. Add butter and cook, stirring, until melted and sauce is glossy, 2–3 minutes. Remove pan from heat. Drizzle ¼ tsp. sesame oil over stir-fry and top with sesame seeds or furikake and/or scallions. Serve over rice or noodles.

FOOD STYLING BY STEVIE STEWART. PROP STYLING BY GERRI WILLIAMS.

THE BON APPÉTIT SHOP

YES, CHEF
bon appétit

PHOTOGRAPH BY JONAH ROSENBERG; PROP STYLING BY EMMA RINGNESS

bon appétit

FROYO FIX

Make this matcha-berry frozen yogurt on a moment's notice

BY SHILPA USKOKOVIC ■ PHOTOGRAPH BY ELLIOTT JEROME BROWN JR.

I love a project bake, but sometimes I need a sweet treat that I can make after work and enjoy shortly after. To that end, I've been making frozen yogurt cups repeatedly since I fine-tuned the recipe. They're lightning-fast to put together and outrageously refreshing—wading through the trenches of summer heat deserves an icy reward at the end of the day.

It goes like this: Blend a single-serving cup of plain Greek yogurt with about a cup of frozen berries, a splash of cream if you want, and a few spoons of sugar. Freeze, done. Much like a classic French yogurt cake where the ingredients are measured directly in the yogurt cup, I've found that a heaped yogurt cup's worth of frozen fruit is exactly the right amount to yield something fruity and creamy but not watered down. A short spell in the freezer takes it from "is this a smoothie bowl?" to "do you have a Froyo machine?" The white-chocolate-matcha shell on top is entirely unessential but irresistibly fun, a vibrant green sheath splashed over the pink yogurt (resembling the layered lattes we know and love).

You might think of making several of these fruity cups and holding them in the freezer as a gift for future you. I tried that too, but alas, the yogurt turns icy if kept long-term. A good reminder that some things are best enjoyed in the moment, like summer itself.

HOW IT'S MADE

Purée yogurt from **one 5.3-oz. container plain whole-milk Greek yogurt** (reserve container), **1¼ cups frozen strawberries and/or raspberries (about 6 oz.)**, **2 Tbsp. heavy cream** (if using), **2 Tbsp. sugar**, and **pinch of kosher salt** in a blender, pushing down with a tamper or rubber spatula as needed (doing this will help mixture blend well without getting soupy), until smooth but still quite firm (it should be the consistency of a very thick milkshake). Scrape back into reserved yogurt container or another freezer-safe container. Cover and freeze until firm to the touch, at least 30 minutes and up to 2 hours.

Just before serving, microwave **2 Tbsp. coarsely chopped white chocolate** and **1 tsp. coconut oil** in a small microwave-safe bowl until melted, about 45 seconds. Add **½ tsp. matcha** and whisk until smooth; let cool.

Pour white chocolate mixture over frozen yogurt and let sit until a firm shell forms before eating. *1 serving*

FOOD STYLING BY EMILIE FOSNOCHT. PROP STYLING BY CHRISTINE KEELY.

HAWAI‘I

THIS CHAIN OF VOLCANIC ISLANDS SPANNING 1,500 MILES OF THE PACIFIC OCEAN IS AN ECOLOGICAL WONDER. THOSE WHO CALL HAWAI‘I HOME ALSO KNOW OF A DIFFERENT BOUNTY: A HIGHLY UNIQUE CULINARY TRADITION AS LUSH AND ENTICING AS THE LANDSCAPE ITSELF.

LOCAL

THE WAY

A heavens-high view of Moloka‘i.

EDITED BY ELYSE INAMINE AND JENNIFER HOPE CHOI

PHOTOGRAPHS BY BRENDAN GEORGE KO

Whenever I'm in Hawaiʻi, I go quiet. In wondrous silence, I take in field after field of heart-shaped kalo leaves as they wave in the wind; rocky shorelines teeming with bright green manes of limu ʻeleʻele or the radiating shells of ʻopihi; and at 3 a.m., when the crowds and sun are gone, the glowing red spurts of an erupting volcano. I heed the advice of aunties and uncles who tell me the best place to get tender kālua pork and don't *ever* take a lava rock (because they did it once and learned their lesson). As it was when I was a child, everywhere I go I hear the sign of a good meal, routine as sudden bursts of warm rain: loud slurps of saimin, a noodle soup inspired by ramen, pancit, and chow mein.

Not quite a tourist, not quite a local, my connection to this archipelago of eight distinctive islands in the Pacific is through my father's side on Oʻahu, whom I've visited nearly every year since I was little. Growing up, I learned about Hawaiʻi through osmosis, as I was shuttled from relatives' homes and church lunches to secret-to-us beaches. But once I started writing about food, I wanted to fill in the blanks of the place I had come to love. I sought out chefs, food historians, educators, and farmers, and they invited me to clean fish ponds, pick fiddlehead ferns, and listen. Today I remain quiet as I return to the islands often, and I learn more with each trip, each person who talks story. They graciously show me the Hawaiʻi they know through a language we all share: food.

The culinary tradition of Hawaiʻi is just as varied and rich as the terrain. It's more than Spam musubi; it's a reflection of the people who have come to call this place home. It begins with Native Hawaiians, known as Kanaka Maoli or the "true people," who introduced ingredients, cooking techniques, and dishes now emblematic of the islands—poke, poi, laulau cooked underground in an imu—and stewarded the ʻāina (land), treating it as an elder sibling. And it has expanded with each new inhabitant, welcome or not, from Western colonizers to Asian, European, and Puerto Rican sugarcane plantation workers to the US military.

These outside forces have led to a vivid yet complicated culinary identity that defies categorization. There's local food (not to be confused with Hawaiian food), a mash-up of cultural cuisines seen in dishes like hulihuli chicken (a Portuguese riff on Japanese teriyaki) or restaurants like Kyung's Seafood, which serves mac salad as Korean banchan with spicy tuna poke, kalbi, and rice. Simultaneously, through this influx of change, farmers, scholars, and chefs continue to preserve sovereign Native Hawaiian traditions despite decades of erosion. Their practices and values live on, in restoring ancient ahupuaʻa (a connective land management system), in leimaking, and in feeding each generation.

The stories that follow explore these ideas. Chefs share the recipes that embody their upbringing on the islands, showing how a simple sweet mango bread (p. 54) or grilled pork belly dinakdakan unlike anything made in the Philippines (p. 49) can break down borders and broaden them. Renowned Hawaiian writers delve into the clingy limpets (p. 50) or amethyst-hued sweet potatoes (p. 57), harvested from the water and land that have shaped their identities.

Much more awaits at bonappetit.com/hawaii, where you can read about how culinary leaders united in the wake of Lahaina's fires and what work lies ahead, as well as an ode to the savory laulau that bonds babies to their Kanaka roots. You can also watch videos featuring Hawaiian practitioners who draw from the past to conserve resources for the future by sustainably picking limu and making poi for elders, children, and everyone in between, along with episodes of *On the Line*, taking viewers inside the islands' most intriguing kitchens.

All of this is Hawaiʻi, told by its own ever-evolving communities—glimpses not of a postcard paradise but a cherished, sacred place: home.
—Elyse Inamine

Clockwise from left: The versatile hala tree, whose leaves and flowers are the base for baskets and lei; mochiko chicken coated in Japanese sweet rice flour; ʻulu, or breadfruit, a staple food in Hawaiʻi.

WHAT IS LOCAL FOOD EXACTLY?

Local food in Hawaiʻi is a genre-bending, border-blurring cuisine—a result of the constant cultural exchange among numerous immigrant communities unique to the islands. Think sukiyaki-inspired chicken hekka or sugar-encrusted Portuguese malasadas filled with lilikoʻi (passion fruit) cream.

Chefs born and raised here, like Sheldon Simeon or Robynne Maii (p. 54), grew up eating these kinds of dishes. Their generation is leading a new wave of local food that stretches familiar flavors and ideas even further. For Simeon, that means Chinese-style dry-aging and oven-roasting hulihuli chicken, while at Maii's seasonal bakery, Mille Fête, elegant layer cakes are infused with POG (passion fruit, orange, and guava). With each riff, local food continues its legacy of reflecting how locals cook and share. All of it is ʻono, the Hawaiian word for "delicious."

> Our dishes shift with us. Dinakdakan comes from the northern region of the Philippines, where most Filipino families in Hawaiʻi originally emigrated from. Over time the dish has become more inspired by Hawaiʻi; we're surrounded by every culture that uses soy sauce, so that's now part of the marinade, along with vinegar, garlic, and bay leaf. Sometimes I'll add shishito peppers to the grill for a little heat. Our local food is a dialogue between cultures, and we celebrate that.

—SHELDON SIMEON,
chef and co-owner of Tiffany's (pictured above) and Tin Roof on Maui and author of 'Cook Real Hawaiʻi'

PORK DINAKDAKAN

4–6 SERVINGS

Among Simeon's Filipino ʻohana, the go-to hibachi recipe was usually dinakdakan, an Ilocano dish of assorted grilled pig parts tossed with onions and chiles. This version calls for commonly available pork belly for the ideal mix of fat to crisped meat. Though dinakdakan is usually cooked entirely on the grill, the two-step approach employed here of braising on the stovetop first, followed by a hot and fast cook renders the pork meltingly tender from edge to edge.

3	red or green Thai chiles, halved lengthwise, thinly sliced
10	garlic cloves, coarsely chopped
½	cup apple cider vinegar
½	cup soy sauce
3	Tbsp. sugar
4	dried bay leaves
1	large red onion, thinly sliced, divided
2	lb. skinless pork belly, sliced ¾" thick
1	Tbsp. vegetable oil; plus 2 tsp. if pan-searing (optional)
6	oz. shishito peppers
1	Tbsp. fish sauce
1	¾" piece ginger, peeled, finely chopped
	Steamed white rice (for serving; optional)

Whisk chiles, garlic, vinegar, soy sauce, and sugar in a small bowl to combine. Set ¼ cup dressing aside. Place remaining dressing in a medium Dutch oven or other heavy pot. Add bay leaves, half of red onion, and 3 cups water, then add pork belly (it should be mostly submerged). Cover pot and set over medium heat. Bring to a simmer. Cook, adjusting heat as needed, until meat is tender (a chopstick inserted into the pork belly should meet with no resistance), 60–75 minutes.

Remove pork belly from pot and let sit until cool enough to handle. Pat with paper towels to remove as much moisture as possible.

Heat 1 Tbsp. oil in a large skillet over medium. Cook shishito peppers, tossing occasionally, until softened and blistered, 5–7 minutes. Transfer to a large bowl.

If pan-searing, add 2 tsp. oil to same pan. Cook pork, turning halfway through, until golden brown, about 6 minutes.

If grilling, prepare a grill for medium heat. Grill pork, turning halfway through, until crisp and golden brown, about 6 minutes.

Transfer pork belly to a cutting board and let cool slightly, then cut into bite-size pieces. Transfer to bowl with shishito peppers; add fish sauce, ginger, remaining onion, and reserved dressing and toss to combine. Arrange on a platter and serve with rice if desired.

THE ‘OPIHI OF THE FAMILY

For author **Megan Kamalelei Kakimoto**, the limpet with a sticky reputation symbolizes maternal longing

The summer I turned 13, my Hawaiian ‘ohana gathered at Kiowea, an eroded beach on the south shore of Moloka‘i, to celebrate a distant cousin’s graduation. Scanning the sands for a familiar face, I thought achingly of my mother, still on O‘ahu, separated by 50 miles of Kaiwi Channel. I caught the gaze of a different cousin, with pockmarked cheeks and unruly eyebrows, whom I’d met that morning. He extended a plastic bag filled with conical ‘opihi shells, redolent of brine and algae. “Like try?” he asked.

“She no like,” said another cousin, or uncle. “She’s one chicken.”

While they weren’t wrong, their judgment only emboldened my resolve. I was stubborn, and starving, and missing my mother terribly. I was there for my Grams, a spitfire Hawaiian, who’d insisted she host her grandchildren for the week on Moloka‘i. Her roots were in Kamalō, our kulāiwi—the land holding the bones of our ancestors. Without my mother, though, Moloka‘i did not feel like homeland but a humid, inhospitable place. This impression wasn’t a reflection of the island but of myself. Back then my family would tease me: *Mama’s ‘opihi, the ‘opihi of the family*. The limpets cling to shoreline rocks in Hawai‘i’s rough intertidal zones, found in clusters, never alone.

I peered at them, wet and slimy, some shells beige, others almost golden. I wished to be brighter and louder, to consume something that shone. I wished to be independent, and to fit in with my Hawaiian side as seamlessly as my sister and cousins. So I plucked a creature at random, slurped from the shell, and chewed. The meat’s rubbery yet snappy texture resisted my efforts. I tried very hard not to grimace.

‘Opihi, my cousin explained, were ‘ono when grilled or raw and doused in Tabasco. He showed me the scars on his forearms, evidence of years ‘opihi picking in the rocky, wave-battered terrain. I wanted to show him I was a true Hawaiian, like the rest of my ‘ohana, with a true Hawaiian appetite. The bottom had fallen out from my desire—for belonging, for my mother. My needs were bottomless. I reached for a second helping, but my cousin drew the bag away: “Gotta make sure everyone get their fill.”

From top: Fisherman Mikey Pollard braving the waters for ‘opihi; the lei of Moloka‘i, Kaho‘olawe, Maui, and Lāna‘i, inspired by mele, gathered ethically and responsibly from land and sea, crafted by Haku Maui’s Britney Alejo-Fishell.

SCENTS OF PLACE

Scholar and translator **D. Kauwila Mahi** details how lei are linked to Native Hawaiian food, land, and identity

For Kanaka Maoli, lei represent our foodways and ʻāina (land), intimately tying us to scents and sense of place. Due to industrial sugarcane and pineapple monocropping, and a historic lack of Indigenous agricultural autonomy, our once plentiful endemic plants are now under threat. Pockets of Hawaiʻi food deserts are prevalent throughout the islands. Some native flora are extinct, enduring only in mele (chants and songs).

Thankfully, many lei, medicine, and hula practitioners are making strides to revitalize our native plant species, judiciously harvesting or replanting in public and private spaces, from the mountains to home gardens; leading classes with their knowledge; and incorporating leimaking into their daily lives.

There are countless iterations of lei, several specific to each of Hawaiʻi's islands. They do not resemble the orchid rings tourists often mistake for Hawaiian tradition, in the same way Waikīkī "lūʻau" performances and tiki culture do not capture a true sense of home. Instead, lei represent our delicate food genealogies and fragrant flora, as told in our oral histories:

NIʻIHAU

This arid island is known for its lei hala, made from pandanus fruit and presented during periods of change or transition. Garlands are also created from the hala's vibrant hīnano (enticing heady-fragranced flowers).

KAUAʻI

The anise-scented flower and citrus of pua mokihana are strung together with the dark leaves of lauaʻe, a fern native to Makana (a mountain on the north shore). Due to the flower's growing rarity, paʻakai, Hawaiian salt from Hanapēpē and Waimea, is gifted in lieu of lei.

OʻAHU

It takes hundreds of ʻilima, a yellow mallow, to create one lei. The island's official flower is traditionally consumed to ease childbirth pain. The highly prized limu līpoa o Kalehuawehe is a diaphanous seaweed also offered as lei or food to chiefs. To this day it wafts abundantly along Waikīkī's shorelines—a perfect encapsulation of sovereign Kanaka foodways, defiant to erasure.

MAUI

Lehua (vibrant spiny ʻōhiʻa tree blossoms), kou (wood carved into cups, dishes, and calabashes), niu (coconut), and ʻulu (breadfruit) perfume Maui. Modern lei motifs include lehua along with ʻiliahi (sandalwood) and lokelani (damask rose).

MOLOKAʻI

Tiny white flowers, hearty leaves, and round polished nuts of the kukui, or candlenut, are often associated with this island's lei. Kukui nuts bear an almond-like taste and were once used as fish bait. They are the main component of a savory ground relish called ʻinamona.

LĀNAʻI

Mele describe lei made here with the string-like kaunaʻoa (native dodder) or varieties of limu—an integral part of the traditional diet centuries ago, sometimes ingested ceremonially for cleansing. Now limu is integrated into modern dishes such as stews and poke or in cocktails like martinis.

KAHOʻOLAWE

Limu also appears in lei from the smallest of the islands, along with hinahina, a native heliotrope, which can be brewed into a cleansing tea.

ISLAND OF HAWAIʻI

The volcanic goddess Pele wore lei of lehua, ʻōlapa (carrot-scented forest tree leaves), maile (a native vining shrub), and ʻawapuhi (wild ginger), endemic to the uplands. Mashed lehua leaves and buds once treated ailments, while the blossoms emit a soft fragrance and are known to ensnare mist and rain along mountain tops.

THE POWER OF POKE

Sam Choy is a founding member of the groundbreaking Hawaiian Regional Cuisine movement, the second Native Hawaiian chef to win a James Beard Award, and the godfather of poke. Here he shares how far the iconic raw fish dish has come and where he sees it going.

I was seven or eight years old, a kid hanging out with a fisherman at Hukilau Beach, when I had my first taste. This guy squished up some raw fish in his hand, dunked it in the ocean water, and put it in my mouth. I never forgot it—the freshness of the fish, the saltiness of water giving it just enough flavor.

Since that day poke is how I see the world. In the mid-’80s I had this popular dish in Rotterdam: a big bowl of herring with minced white onions that you eat raw. When I tried it, I went, “God, this is poke.” I taste it in pickled crawfish tail meat at a Louisiana boil, in South American ceviche, and, well, of course everywhere in Japan. Eating that herring, I realized that every cuisine has a little resemblance to my upbringing.

In Hawai‘i the dish has historically been pre–Captain Cook poke, so pre-1778: raw fish seasoned with sea salt, ‘inamona (nutty roasted kukui), and limu, or as I like to call it, sea salad. But as different ethnic groups came here to work on sugarcane and pineapple plantations, they brought their food with them, which brought something to poke. I make mine the same way: collaboratively. I’m like a kid in a candy store, trying vegan versions with ‘ulu and sweet potatoes or using sustainable fish, like farm-raised Ora King salmon.

Today poke has made it to the big dance—you can find shops and Chipotle-like counters in Dubai, Paris, all over the continental US. I’m not upset about it. I’m thankful because the love for it is growing. My parents taught me that whenever you’ve got something good, don’t hold it; share it. That’s what I’ve been doing. Everywhere I go, I make poke. And when I do, I watch people’s faces light up—it’s a taste they’ll never forget, and they’ll go hunt for it, too, just like I have. —*As told to Elyse Inamine*

Left to right: Local culinary titan Sam Choy; his ahi poke creations; Miki‘ala Pua‘a-Freitas harvesting kalo on her farm, Kapuna Farms located on Maui.

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Our creation story before kanaka begins with Hāloanakalaukapalili, who was still-born to Wākea (Sky-father) and Hoʻohokuikalani (to bear fruit in the heavens) and planted at the corner of their house at the advice of their kahuna. He then emerged from the earth as kalo (taro), a variety that bleeds red and produces a striking shade of poi—a staple of Hawaiian cuisine. From this lineage, Kanaka Maoli have deepened our relationship to ʻāina, where our food, sustenance, protection, and stories have emerged. —D. KAUWILA MAHI

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> Every home in Hawai'i has a snack table for anyone who shows up. Inevitably there are snacking cakes like this mango bread. It's made with ripe mangoes, which go off in Hawai'i late spring into summer. I love this recipe because it's delicious and so forgiving—anyone can make it—but also because it's a baked good that's truly local. You can't trace Filipino roots or say it's Korean. It belongs to everyone.
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> —ROBYNNE MAII,
> *chef and co-owner of Fête and Mille Fête in Honolulu*

MANGO BREAD

8–10 SERVINGS

This mango bread is adapted from Maii's maternal grandmother's neighbor Mrs. Furusho's recipe. They shared a flowering hedge and a fondness for mangoes, of which there are plenty in Hawai'i. Think of mango bread as similar to banana bread—with the same tender, ultra-moist texture but with a golden hue from the mangoes. If you can find very ripe, juicy mangoes near you, use them instead of the frozen called for in the recipe. You'll need 1–2 mangoes, depending on the size of the variety you use, to get to 1½ cups.

BREAD

Nonstick vegetable oil spray (for pan)
2 cups (250 g) all-purpose flour
1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt
½ tsp. baking powder
¼ tsp. baking soda
¼ tsp. freshly grated nutmeg
8 oz. frozen mango chunks, thawed (about 1½ cups)
3 large eggs

Zest of 1 lime
1½ cups (300 g) granulated sugar
½ cup (1 stick) unsalted butter, melted, slightly cooled
¼ cup vegetable oil
1 Tbsp. vanilla extract

GLAZE AND ASSEMBLY
2 Tbsp. unsalted butter, melted, slightly cooled
1 Tbsp. fresh lime juice
Kosher salt
1½ cups (165 g; or more) powdered sugar
Thin strips of lime zest (for topping; optional)

BREAD Place a rack in middle of oven and preheat to 325°. Lightly coat a 9x5" loaf pan with cooking spray. Line with parchment paper, leaving overhang on long sides. Whisk flour, salt, baking powder, baking soda, and nutmeg in a medium bowl to combine. Set aside.

Blend mango, including any juices, in a blender until very smooth. Transfer 1 Tbsp. mango purée to a medium bowl and set aside for making the glaze.

Add eggs, lime zest, granulated sugar, butter, oil, and vanilla to remaining purée in blender; blend until smooth. Pour into bowl with reserved dry ingredients and stir gently with a whisk or rubber spatula until no large dry streaks of flour remain (some small lumps are okay). Scrape batter into prepared pan and place on a small rimmed baking sheet.

Bake bread until golden brown and top springs back when gently pressed in the center, 40–50 minutes. Transfer pan to a wire rack set inside a rimmed baking sheet; let bread cool in pan 20 minutes. Turn bread out onto rack; peel away parchment and discard. Let cool completely.

GLAZE AND ASSEMBLY Add butter, lime juice, and a large pinch of salt to bowl with reserved mango purée; whisk to combine. Sift powdered sugar over and whisk until a thick glaze forms (it should thickly coat a spoon; if runny, add more sifted powdered sugar 2 Tbsp. at a time until you reach desired consistency).

Pour glaze over bread (for a flat finish, glaze bottom of loaf), letting it run down sides. Scatter lime strips, if using, over glaze while still wet. Let sit until glaze is set, at least 45 minutes.

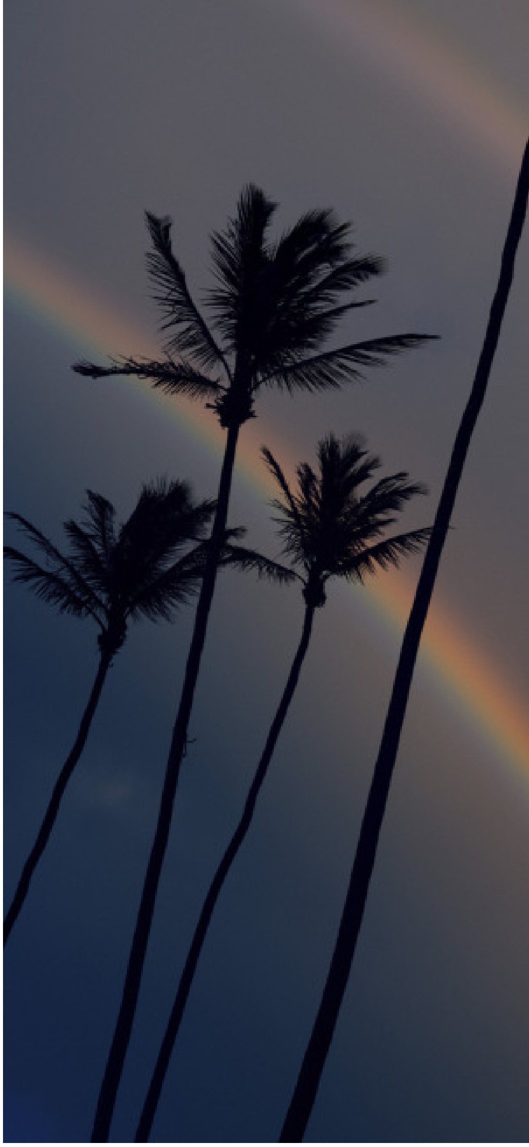
DO AHEAD: Cake can be made 2 days ahead. Store covered at room temperature.

Above, left to right: Chef Maii; ʻōhiʻa lehua, used in hula, lei, and traditional Hawaiian ceremonies; mango bread.

PHOTOGRAPH BY ELLIOTT JEROME BROWN JR. FOOD STYLING BY THU BUSER. PROP STYLING BY GERRI WILLIAMS.

ON BEING HAWAIIAN

Author **T Kira Māhealani Madden** wanted to connect with her heritage by moving to ancestral land. The fruit farm she lived on provided so much more.



The first morning I woke up on the Wai‘anae fruit farm, our host, Kris, a hardscrabble, brilliant woman who emigrated from China, walked me through her yard to meet every tree. “All this bounty,” she gestured around her three acres of land, “is for my dogs.”

Some of the trees were Native, others introduced by migrant communities. Like the components of a Hawaiian plate lunch, every plant on Kris’s farm told the story of the island’s diverse history. We carried baskets and she showed me how to check for ripeness by color, feel, smell; we tore open fruits with our bare hands, touching the flesh inside. “Eat this,” she said, tossing me a spiky soursop. I scooped with my fingers and ate it, the perky sourness true to its name. Then Kris handed me an ‘ulu, otherwise known as breadfruit. I held the alien globe, knocked on its vibrant green dinosaur skin. “What is it?” I asked.

“Aren’t you a Hawaiian?” Kris said. “A Hawaiian should know this.”

Later that night, as I sliced into the ‘ulu and found its flesh dappled with thousands of tiny holes, I threw the fruit away from me and texted my mother: “Trypophobia triggered. I think I just felt the Indigenous leave my body.”

My mother, like so many Kanaka Maoli, was displaced from the ‘āina before I was born; she raised me on Seminole land in South Florida. Most stories of displacement are the same: cost of living, cost of survival, the cultural push to move over to the “mainland,” to Americanize after the illegal overthrow and statehood of our islands. My mother is of the generation banned by the United States from speaking our native language, ‘ōlelo Hawai‘i; I had my high school graduation at a Polynesian-themed restaurant called the Mai-Kai in Fort Lauderdale, plastic lei festooning the tables.

Which is to say, I was *looking for something* when I was offered a job at University of Hawai‘i Mānoa, a one semester stint as their distinguished writer and teacher in residence. I’d never before lived on ‘āina, and from my laptop screen in Massachusetts, I zoomed in on the fruit farm, located on the leeward coast of O‘ahu, over an hour drive from the resorts of the Waikīkī strip. Kris’s rental was also a block from the Lualualei Hawaiian Homestead—one of several areas assigned back to Native Hawaiians as “home lands” by the US government—where my own ‘ohana had once lived.

When we finally arrived in our oil-leaking pickup truck, my wife, Hannah, and I drove past the encampments of houseless Kanaka, shipping containers with sleeping bags inside, bubble-rusted refrigerators dumped beside the Homestead roads. Rooster roadkill fluttered along the most beautiful coastline in the world. I wondered if being here would finally bring me closer to feeling like an actual Hawaiian.

Here are some other things I thought I had to do to feel more Hawaiian: Confirm my blood quantum percentages via DNA kit. Hire translators to interpret my family’s land kuleana paperwork and letters. Obtain a shiny red Office of Hawaiian Affairs (OHA) card with my picture on it that might whisper from my wallet: *Yes, you are enough!*

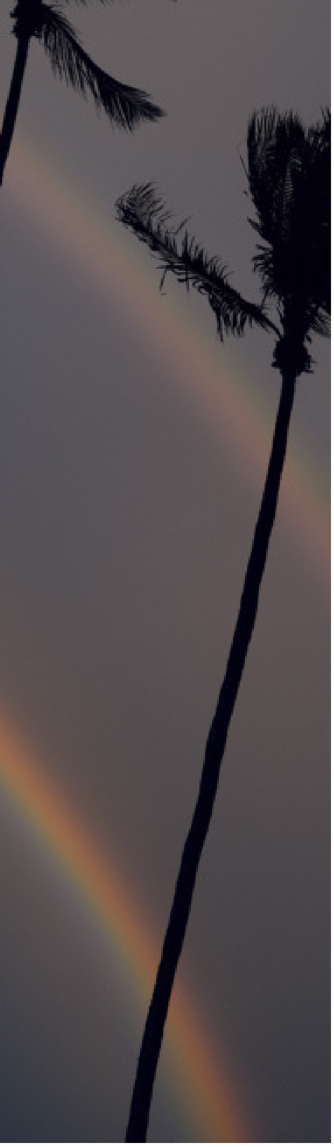
Our first month on the farm, I spent my days in Honolulu’s state archives, buried in hulking books. And in the evenings I squeezed tart caviar of finger limes from the yard, fermented calamansi in chiles, pickled waxy bilimbi in jars of brown sugar—a Kris secret ingredient to add to any soup. Every night: a Buddha’s hand martini. At all hours mangoes dropped and smacked our pickup, setting off the alarm.

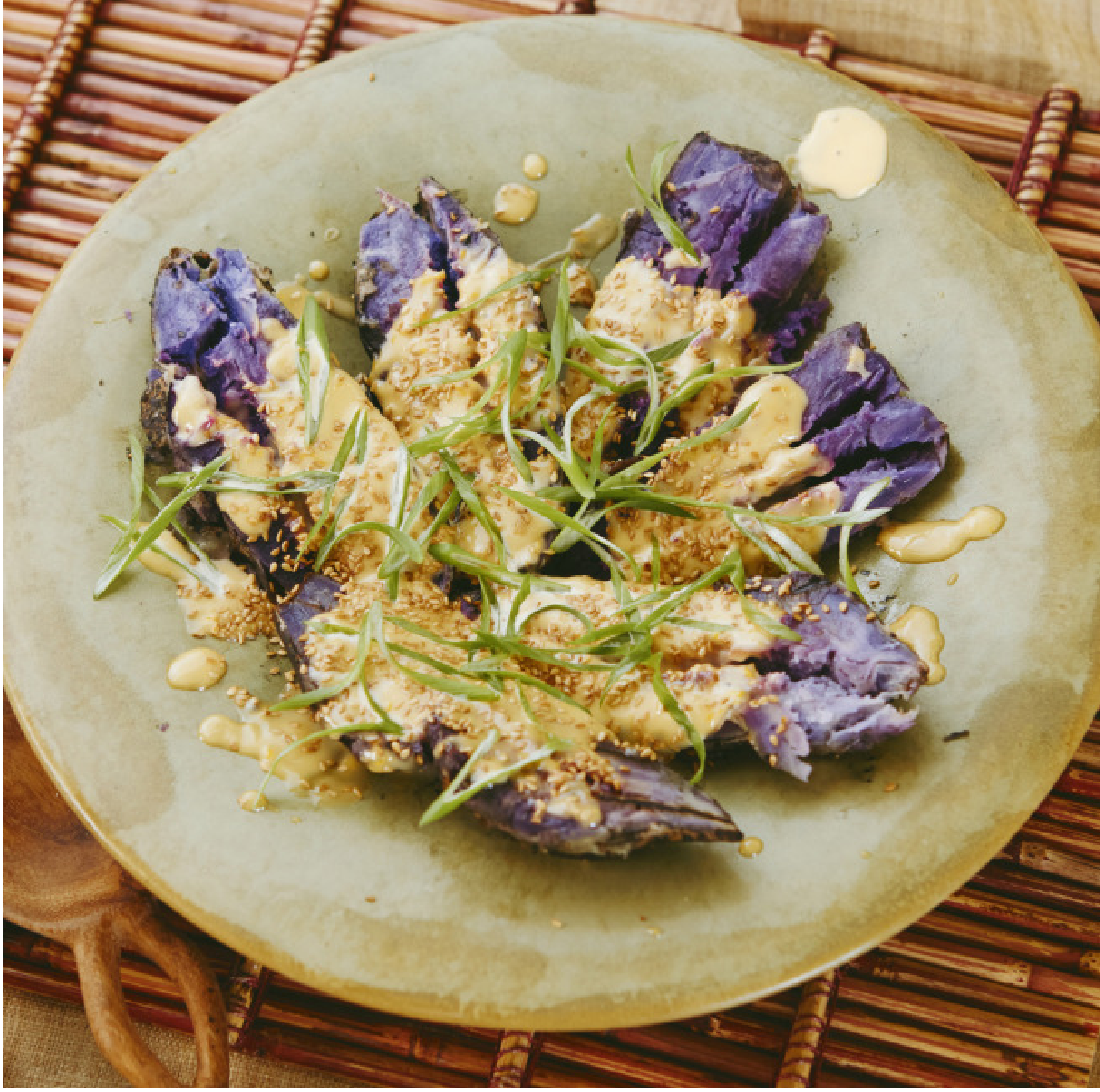
I did this because I was curious, of course. But also because shopping at the grocery store in Wai‘anae proved impossible on a teacher’s salary. It cost over $20 to make boxed spaghetti with canned sauce in the area where the majority of Kanaka Maoli on O‘ahu live. So I accepted every vegetable Kris gave us, gratefully. I accepted the whole fish her partner caught off the piers in the early mornings, which she’d place in my hand as I drank coffee on the deck. I’d packed boxes of Nature Valley granola bars in my suitcase and used them in place of expensive flour, which made for a better fish fry. With every bite of food, I began to wonder if the right taste would somehow correct my posture, send a buzz through my scalp. Something ancestral, saying: *This is what you are.*

Here’s what actually made me feel more Hawaiian: speaking to the ocean, learning to oli (chant), asking questions of mānaleo (Native speakers), digging my hands into the darkest soil for lo‘i (taro patch) restoration—each experience a distinct privilege. I enrolled in ‘ōlelo Hawai‘i classes and started translating my ‘ohana’s documents and letters too, working my mouth around new vowels and glottal stops.

One day, under a crescent Kūkolu moon, I asked Kris to teach me to make charcoal. This was part of her weekly routine, collecting branches and coconut husks, kiawe wood smoldering black to gray to white. She showed me how to move the wood with giant tongs to a bucketful of water—and then it’s the hiss in your ears, the wood bobbing to the surface, unbelievably light. I smoked pineapple, ‘ulu, eggplant, amber-speckled eggs. But there was something different about the sweet potatoes, ‘uala.

I broke them open, still steaming from the grill. They looked like toy amethysts—talismans that might save a princess, a king—striated purple, glowing from the inside. I ate them like apples, bite after bite. Then I chopped them, zested calamansi and Buddha’s hand, added mayo, sprinkled herbs from the yard. No photo or description could do it justice. Not even with sunlight pooling in the bowl as I took a picture to send to my mom. Not even with the English words I knew, the ‘ōlelo words I was learning. The simplicity of eating potatoes barefoot on Wai‘anae—the horizon a gold thread the color of nā‘ū seed as the birds paid their nightly visit—somehow its own answer.





Here's when I felt true belonging: Once I could loosely translate my family documents, I traveled to Waipi‘o Valley on Moku o Keawe (Big Island). The goal: to finally visit my ancestor's kuleana plot. The place they'd lived and survived for generations before moving to O‘ahu's Homesteads.

I wouldn't learn until that trip what our land smelled like. Wouldn't know until hopping fences—"trespassing" onto the plot upon which a purple mansion now sits—what it meant to meet my ancestors in the wind, to speak to them in ‘ōlelo Hawai‘i. I found what I needed under the ‘ulu trees that bordered my ‘ohana's land. When a Hawaiian asks one to introduce oneself, they are not interested in an OHA card. They are asking: Who are your waters? Your mountain, your wind? What food sustained your people?

My ‘āina is the Waipi‘o Valley of the Kingdom of Hawai‘i, our rain—the furrowed rain called Wa‘awa‘ahia.

I'd carried my ‘ohana's letters with me on the journey. One year prior I'd missed the details that mattered. Now I read them again, took my time. In my late uncle's cursive: *The food of our ‘ohana was the ‘uala. The humble sweet potato.*

GRILLED PURPLE SWEET POTATO SALAD

4 SERVINGS

This grilled purple sweet potato salad, inspired by Madden's farm stay in Hawai‘i, is smoky and nutty with blistered potatoes and a mayo-based dressing punched up with toasted sesame seeds and plenty of lemon. Purple sweet potatoes bring the most dramatic color, but regular orange ones are just as exceptional.

2	**lb. purple sweet potatoes, peeled**
½	**tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, plus more**
1	**Tbsp. white sesame seeds, plus more for serving**
1	**garlic clove, finely grated**
½	**cup mayonnaise**
1	**Tbsp. finely grated lemon zest**
2	**Tbsp. fresh lemon juice**
1	**Tbsp. soy sauce**
1	**tsp. freshly ground pepper**
1	**tsp. sugar**
1	**tsp. toasted sesame oil**
2	**Tbsp. extra-virgin olive oil**
	Thinly sliced scallions (for serving)

Place sweet potatoes in a large pot and pour in water to cover. Season with salt and bring to a simmer; cook until almost tender, 18–25 minutes. Drain and let sit until dry and cool enough to handle. Slice in half lengthwise and place on a rimmed baking sheet.

Meanwhile, toast 1 Tbsp. sesame seeds in a dry small skillet over medium, stirring occasionally, until deep golden brown, 5–7 minutes. Transfer to a mortar and pestle and let cool. Coarsely crush sesame seeds. (Alternatively, you can smash with the side of a chef's knife or with a heavy skillet.)

Stir together garlic, mayonnaise, lemon zest, lemon juice, soy sauce, pepper, sugar, sesame oil, ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, and crushed sesame seeds in a small bowl.

Prepare a grill for medium-high heat. Drizzle olive oil over sweet potatoes, season with salt, and turn to coat. Grill, cut sides down, until deeply charred underneath, 8–10 minutes.

Transfer sweet potatoes to a platter, arranging cut sides up. Using a fork, lightly crush. Spoon dressing over and top with sesame seeds and scallions.

PHOTOGRAPH BY ELLIOTT JEROME BROWN JR. FOOD STYLING BY THU BUSER. PROP STYLING BY GERRI WILLIAMS.

A Kūlua moon is a fortuitous time for fishing and sowing staple starches. Kalo planted beneath this waxing crescent phase are said to grow double shoots.

HE PULE KŪLUA
(A Prayer for the Kūlua Moon)

A prayer on this fourth night
under the sliver of Kūlua,

for the blooming moon and
stars sown across the soil

of space, for Kū and Hina,
and all gods who rise and recede

from us, for the low tide,
for the fish we pull to the surface,

for all we plant that reaches
toward us, all that will stir

down beneath us in the dirt,
fed by rain and light, for all that

stretches through the strata—
doubled tubers, stalks, leaves,

fruits, and new shoots—for Hawaiʻi
and all of the ways we are fed until full.

—BRANDY NĀLANI MCDOUGALL,
Hawaiʻi Poet Laureate

Extra Tomato

You've eaten thick slices on mayo-slathered toast. Fanned them out on platters with little more than olive oil and flaky salt. Popped them straight from the pint until your mouth puckered. No ingredient epitomizes so-good-you-hardly-have-to-touch-it summer cooking quite like tomatoes. But when it's still peak season and you're after something even more special, taking your time with prep or cranking up the oven is worth it. Here's how to transform that farmers market haul into the kinds of dishes that August memories are made of.

Recipes by Kendra Vaculin
and Shilpa Uskokovic

Text by Amiel Stanek
Photographs by Scott Semler

Food styling by Drew Aichele
Prop styling by Maggie DiMarco

8–10 servings

Pork-Dumpling Baked Tomatoes

It's in the name—beefsteak tomatoes are big and meaty, which makes them ideal candidates for stuffing. It's a retro technique that feels like an art project: deftly removing the lids, scooping out the pulp, spooning in a hearty filling (here, ground pork jolted with ginger and scallion) that multiplies the fruit's natural savoriness. All in service of wide-eyed grins when you carry the dish out to the table.

Think of these stuffed tomatoes as oversized tomato-wrapped dumplings. The aromatic and tender pork filling is exactly like what you would find inside a pot sticker or xiaolongbao, fragrant with garlic, ginger, and scallions. Serve with rice to make them a meal. This recipe calls for a range in the number of tomatoes required, as they vary so much in size; make sure you fill the tomatoes right to the top, and if eight bigger tomatoes is all you can stuff, that's fine.

8–10	large beefsteak, slicer, or on-the-vine tomatoes
½	tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, plus more
2	large eggs
1	2" piece ginger, peeled, finely grated
3	garlic cloves, finely grated
1	lb. ground pork
1⅓	cups panko
1	Tbsp. extra-virgin olive oil
4	scallions, thinly sliced, plus more for serving
3	Tbsp. soy sauce, divided
1	Tbsp. chili crisp
1	Tbsp. unseasoned rice vinegar
1	tsp. toasted sesame oil
	Steamed jasmine rice (for serving)

Place a rack in middle of oven and preheat to 400°. Using a serrated knife, slice tops off tomatoes; reserve tops. Scoop cores with seeds and pulp out of tomatoes and place in a small bowl; discard fibrous cores, leaving seedy pulp behind. Season inside of each tomato with salt. Arrange in a 13x9" baking dish.

Place eggs, ginger, garlic, pork, panko, olive oil, 4 scallions, 1 Tbsp. soy sauce, ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, and ⅓ cup tomato pulp in a large bowl. Using your hands, gently mix to combine, then stuff each tomato with filling. Set reserved tops over. Bake stuffed tomatoes until pork is tender and cooked through (an instant-read thermometer inserted into the center should register at least 160°), 42–47 minutes.

Meanwhile, mix chili crisp, vinegar, sesame oil, and remaining 2 Tbsp. soy sauce in a small bowl. Set sauce aside.

Serve baked tomatoes with rice, drizzled with sauce and topped with more scallions.

Steak With Cherry Tomato Chutney

4 servings

While we'd never say no to an herby chimichurri or salsa verde, nothing packs the same umami punch as a sauce made from cooked-down tomatoes. Their sweet-tart-savory qualities become deeper and more majestic as they reduce, like a reddening sun diving toward the horizon. Add a handful of carefully layered spices and aromatics, and you've got a sauce that transforms a platter of steak into a summer fireworks display.

You know some movies where the supporting cast outshines the main character? That's what this tomato chutney does. Even lightly cooked tomatoes bring umami and plenty of saucy body. Think of this condiment as a bright and spicy alternative to steak sauce. Double up and save some in the fridge for later. It's also excellent over grilled or roasted chicken or eggplant.

¼	cup extra-virgin olive oil, plus more for drizzling
1	tsp. cumin seeds
1	tsp. fennel seeds
1	serrano chile or jalapeño, depending on heat preference, thinly sliced
1	1" piece ginger, peeled, finely grated
1	Tbsp. paprika
1	tsp. crushed red pepper flakes (optional)
1	lb. cherry tomatoes, halved
2	Tbsp. sherry vinegar or red wine vinegar
2	Tbsp. sugar
	Kosher salt
1½	lb. skirt steak, cut into 4"–5" pieces
	Vegetable oil (for steak)
	Cilantro leaves with tender stems (for serving)

Heat ¼ cup olive oil in a medium saucepan over medium. Cook cumin seeds and fennel seeds, swirling pan, until fragrant and oil around seeds is sizzling, about 1 minute. Add chile, ginger, paprika, and red pepper flakes (if using). Cook, stirring often, until very fragrant and bubbling subsides slightly, about 1 minute. Add tomatoes, vinegar, sugar, and a large pinch of salt and cook, stirring occasionally, until tomatoes burst and have softened slightly, about 5 minutes. Taste chutney and season with more salt if needed; set aside.

Pat steak dry with paper towels. Season very generously on both sides with salt and rub with a little vegetable oil to coat lightly. Heat a large cast-iron skillet over medium-high. Arrange half of steak in a single layer in skillet, and cook, turning pieces every 1–2 minutes, until deeply charred and an instant-read thermometer inserted into the thickest parts registers 125° (juices beading on the surface is a good indicator meat has reached medium-rare), 7–9 minutes. Transfer to a cutting board. Repeat with remaining steak. Let sit 10 minutes, then slice against the grain.

Transfer steak to a platter; spoon reserved chutney over. Top with cilantro and drizzle with olive oil.

COOK THE COVER

Tomato Aguachile

4 servings

A heap of halved tomatoes can feel just as luxe as the priciest raw fish when tossed with thoughtfully prepped veggies. Hunks of ripe avocado. Cukes cleaved into crisp half-moons. Whisper-thin shavings of red onion and jalapeño to keep your attention. All swimming in a spicy citrus dressing. When it comes to summer salads, some extra time spent at the cutting board feels like time well spent indeed.

Peak season tomatoes don't need a lot of help, but some acid and a swift kick of heat certainly don't hurt. Taking a page from aguachile and ceviche, raw tomatoes are doused in lime juice and tossed with lots of crunchy vegetables. The result is a refreshing salad where each bite tastes novel. If you'd like to hark back to the original inspiration, slip a quarter pound of lightly poached, shelled shrimp in with the tomatoes.

1	garlic clove, finely chopped
½	cup fresh lime juice
2	tsp. adobo sauce from a can of chipotle chiles in adobo
1½	tsp. (or more) sugar
½	tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, plus more
1	Persian cucumber, quartered lengthwise, sliced on a diagonal 1" thick
½	small red onion, thinly sliced
½	avocado, halved crosswise, sliced
8	oz. mixed tomatoes, halved, cut into ½"-thick wedges if large
2	Tbsp. extra-virgin olive oil
½	medium jalapeño, thinly sliced into rounds
	Tostadas or tortilla chips (for serving)

Stir garlic, lime juice, adobo sauce, sugar, and ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt in a small bowl until sugar and salt are dissolved. (Dressing should taste like spicy limeade.)

Arrange cucumber, red onion, avocado, and tomatoes in a medium shallow bowl and season lightly with salt. Pour dressing over and chill 15 minutes to marinate (don't go any longer as vegetables will release too much liquid).

Taste tomato aguachile and add more sugar and/or season with more salt if needed. Drizzle oil over and scatter jalapeño on top. Serve with tostadas on the side for scooping.

RECIPES BY **KENDRA VACULIN**

Signature Summer

PHOTOGRAPHS BY **TRAVIS RAINEY**

FOOD STYLING BY
MICAH MORTON

PROP STYLING BY
ERICA LUTZ

Some recipes are so clever, so delicious, so satisfying that they instantly earn a spot in your repertoire. They're the dishes your guests start craving as soon as they get an invite to your place, the ones lovingly remembered with your name attached. We crafted a warm-weather lineup of those soon-to-be signature recipes ready to go on rotation till you're cooking each one by heart. There's citrus-glazed ribs that only need a brief finish on the grill, leaving you free to dig in with your guests. Sides that get better as they sit. One highly customizable, simple drink that serves everyone in your crowd, plus a casual dessert that will remind you of a late July sunset. It's an all-hits, no-skips menu for happier hosting all summer long.

—Kelsey Jane Youngman

Marinated Grilled Peppers

These smoky and sweet peppers check all my boxes: They're easy to make, do-ahead-friendly, and able to complement pretty much any warm-weather main I might have on the menu. The marinade (our go-to red wine vinaigrette) hits the peppers after they're grilled, which means you don't need to compromise on developing delicious char to infuse the veggies with maximally tangy flavor. To finish, torn hunks of mozzarella and a few sprigs of fresh oregano turn the dish into something more than a simple side.

—*Alaina Chou*

Bicycle Bandit

Streamlining is the key to relaxed hosting. This riff on the Bicycle Thief (gin, Campari, grapefruit, seltzer) swaps out fresh juice for store-bought grapefruit soda. The genius here is that you can mix the gin and Campari components ahead and set it out with bottles of soda so your friends can fix their drink however they like. Guests who want to go low-ABV can go heavier on the mixer, and those who don't want alcohol at all can sip the soda on its own. Want to go boozier? Swap out the soda for prosecco—or go darker with a splash of sweet vermouth for Negroni vibes. This setup offers a whole range of options, all without stocking an entire bar cart.

—*Joe Sevier*

FIRED UP AND READY TO GO

BY NOAH KAUFMAN

When you're standing in the big-box store staring at dozens of nearly identical-looking grills, it's easy to slip into analysis paralysis. Which is why we've spent years testing grills and all the accessories you could ever need to flip a kebab, temp a steak, or clean up your mess when you're all done. Whether you're after the smoky flavor of charcoal or the weeknight ease of propane, here's everything you need to get fired up this season.

The Gear

GRILL FIGHTER

$79; grillfighter.tools

The medieval branding on this chain mail steam cleaner certainly helps it stand out. But it is truly the most effective grill cleaning tool we've used. It works just like the chain mail scrubbers designed for cleaning cast-iron pans, but with a long handle to keep your hands away from the heat. If you dunk it in water, it'll generate steam to help loosen grime as you clean. It also has a "pincer claw" attached to the top of the handle to scrape under and between grates, a notoriously gunky spot that's usually hard to reach.

COMBUSTION PREDICTIVE THERMOMETER WITH DISPLAY

$229; combustion.inc

The best way to know when it's time to turn or pull something from the heat is by checking its temperature, and the Combustion probe is the most accurate and versatile way to do it. Leave it in a brisket for an all-day cook and get a beep on your phone with a progress alert, or use it as an instant-read thermometer to check your salmon fillets. The predictive element of the thermometer uses an algorithm to offer a pretty good guess at when your food will be done. Plus, the Wi-Fi display frees you from babysitting the grill.

CHAR-GRILLER CHIMNEY STARTER

$23; chargriller.com

Lighting a charcoal grill without a chimney is like going to the beach without sunscreen: You can do it, but you'll probably regret your decision (and might burn yourself). A chimney is the fastest, easiest way to get hot coals, and Char-Griller's model also wins points for safety: The handle features a release trigger that lets you safely drop hot-and-ready charcoal from the bottom of the basket instead of shaking it out from the top amid a fog of smoke and sparks.

OXO GRILL TONGS

$14; oxo.com

If you have only one dedicated grilling utensil, it should be a good pair of long-handled tongs. You'll likely also want a spatula (Oxo sells these tongs plus a spatula in its Grilling Set for $18 if you want to upgrade), but tongs are the ultimate multipurpose tool. Oxo's are long but lightweight, which keep you a safe distance from flames without being unwieldy, have a rubberized nonslip grip, and securely lock together for storage. If they weren't functional enough already, there's even a bottle opener notched into the side.

The Grills

WEBER PERFORMER 22" CHARCOAL GRILL

$399; weber.com

When you think charcoal grill, you probably picture a Weber kettle. Weber's cookers are iconic for good reason: They offer the perfect balance of simplicity, performance, and value. They work just as well for hot-and-fast cooking as slow-smoking, and controlling temperature is a cinch. Opt for the Performer series for the handy attached side table.

WEBER SPIRIT EP 435 GAS GRILL

$899; weber.com

Nobody does starter grills better than Weber. The latest version of the brand's standard gas model is anything but basic. Its high-powered searing zones can reach 550°, and the onboard digital thermostat tells you exactly how hot it is inside. The whole setup is remarkably easy to clean thanks to a tray under the burners that collects grease and debris.

Chipotle-Citrus Ribs

My main dish needs to be as breezy as my hosting style, which is why I turn to these ribs again and again. Sticky-sweet and deeply tender, they're just plain fun to eat. But it's really the recipe's technique that won my loyalty. By cooking the ribs completely in a foil packet in the oven, I eliminate any anxiety I might feel about getting meat to a certain temperature over an open flame. The grilling is for vibes only; I flip them and pull them as soon as they've hit my desired degree of char. Seconds later I'm licking barbecue sauce off my fingers right alongside my guests. *—Kendra Vaculin*

Thick slices of pound cake take on striking grill marks and smoky-sweet flavor before elevating fruity summer sundaes (Grilled Pound Cake Sundae With Raspberries, p. 77).

Classic Coleslaw

A good coleslaw brings out the best in a main dish. Its fresh, vinegary crunch provides exquisite contrast to crispy fried chicken or snappy sausages. Get a forkful of slaw and meat together and it's all there for you: hot and cold, rich and tart—who can complain? This classic version from Hattie B's in Nashville hits all the right flavor notes, and it's easy to adjust the mayo to your preferred creaminess level. I can't imagine a cookout without it.
—Wilder Davies

Grilled Pound Cake Sundae With Raspberries

Every warm and muggy evening calls for a frozen treat and this sundae is the cream of the crop. All the bits and bobs can be made ahead. The plush and rich pound cake, zesty orange-liqueur-laced raspberries, and toasted pistachios will patiently wait while you mix and mingle with your pals. When it's time for dessert, offer up half slices of cake striped with a little caramelized crust from their turn on the grill and let guests build their own bowls. Finish with mounds of vanilla ice cream and voilà: Each sundae looks like a peak summer sunset.
—Nina Moskowitz

PLATE COURTESY OF COMING SOON

BICYCLE BANDIT

MAKES 1

We tested a lot of grapefruit sodas in creating our iteration of the classic Bicycle Thief cocktail developed at beloved bar Dutch Kills in Long Island City, Queens. Our favorite is San Pellegrino Pompelmo, though Jarritos and Squirt are also great. Just avoid grapefruit-flavored seltzer—you need more sweetness than it brings to the party. To make for a crowd, strain desired servings of gin and Campari into a pitcher without ice after stirring together as directed and chill until serving time. Put out with ice and soda so guests can assemble drinks to order.

1 oz. gin
½ oz. Campari
Grapefruit soda (such as San Pellegrino Pompelmo; for serving)
Lemon wedge (for serving)

Stir gin and Campari in a tall glass filled with ice until cold. Top off with soda and garnish with lemon wedge.

CLASSIC COLESLAW

8 SERVINGS

Though many grocery stores sell bags of pre-shredded coleslaw mix and shredded carrots, they often sit on the shelf for too long and dry out, so it's worth it to do the prep work yourself. After you quarter and core the cabbage, thinly slice it with a knife, mandoline, or the slicing blade of a food processor. For the carrots, a box grater also works. Like many slaws, this one's best when allowed to sit for a bit; make it ahead if you can.

1 cup mayonnaise
1½ Tbsp. apple cider vinegar or white vinegar
1 Tbsp. honey
¾ tsp. celery seeds
1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt
½ tsp. freshly ground pepper
½ medium green cabbage, very thinly sliced (about 4 cups)
½ medium red cabbage, very thinly sliced (about 4 cups)
2 medium carrots, peeled, julienned or coarsely grated

Whisk mayonnaise, vinegar, honey, celery seeds, salt, and pepper in a large bowl. Add green and red cabbage and carrots and toss to coat. Cover coleslaw and chill until ready to serve.

DO AHEAD: Coleslaw can be made 8 hours ahead. Keep chilled.

MARINATED GRILLED PEPPERS

6 SERVINGS

Letting just-grilled peppers (read: still warm) marinate in a bright and punchy vinaigrette allows the flavors to permeate even further. The garlic powder in the marinade can be swapped for a finely grated garlic clove, and almost any sweetener will work in place of the pure maple syrup—honey, agave, or even a pinch of sugar.

¼ cup red wine vinegar
1 Tbsp. Dijon mustard
1 Tbsp. pure maple syrup
¼ tsp. garlic powder
½ cup extra-virgin olive oil, plus more
1¼ tsp. Diamond Crystal or ¾ tsp. Morton kosher salt, plus more
½ tsp. freshly ground pepper, plus more
4 large red bell peppers, ribs and seeds removed, cut into 2"–3"-thick wedges
1 small bunch oregano
8 oz. fresh mozzarella, torn
Flaky sea salt

Combine vinegar, mustard, maple syrup, garlic powder, ½ cup oil, 1¼ tsp. Diamond Crystal or ¾ tsp. Morton kosher salt, and ½ tsp. black pepper in a small glass jar or other container with a tight-fitting lid. Screw on lid or cover tightly and shake vinaigrette until emulsified.

Prepare a grill for medium-high heat; oil grate. Place bell peppers in a large heatproof bowl, drizzle with a little oil, and season with kosher salt. Arrange on grate, cover, and grill until lightly charred and blistered in spots and slightly tender, about 3 minutes per side. Return to bowl (no need to peel). Drizzle in three quarters of vinaigrette; remove leaves from 2 or 3 oregano sprigs and add to bowl. Let bell peppers sit, stirring occasionally, at least 20 minutes.

Using tongs, transfer bell peppers to a platter. Scatter mozzarella around; drizzle remaining vinaigrette over and top with oregano sprigs as desired. Sprinkle with sea salt and season with black pepper.

DO AHEAD: Bell peppers can be marinated 3 days ahead; cover and chill. Vinaigrette can be made 1 month ahead; chill. Bring to room temperature before using.

CHIPOTLE-CITRUS RIBS

6–8 SERVINGS

Tender, well-glazed, and just spicy enough, these ribs are the ultimate cookout food. They're easiest to grill (and stick to the grate less) if you transfer them to the grill when they are at room temperature rather than still warm. If you want to make these all in one day, plan ahead so you can give them enough time to cool after they bake in the oven before grilling. But they're even better if baked the day before and chilled overnight still wrapped in foil. Simply unwrap and they're ready to grill.

¼ cup (packed; 50 g) light or dark brown sugar
3 Tbsp. garlic powder
¼ cup plus 1 tsp. Diamond Crystal or 2 Tbsp. plus 2½ tsp. kosher salt
3 Tbsp. plus 2 tsp. cumin
Freshly ground pepper
7–8 lb. St. Louis–style pork spareribs (about 3 racks)
5–6 canned chipotles in adobo sauce, plus 2 Tbsp. adobo sauce
1¼ cups orange marmalade (from a 13-oz. jar)
1 cup fresh orange juice
Vegetable oil (for grill)
¼ cup fresh lime juice
Cilantro leaves with tender stems and lime wedges (for serving)

Combine brown sugar, garlic powder, ¼ cup Diamond Crystal or 2 Tbsp. plus 2 tsp. Morton kosher salt, and 3 Tbsp. cumin in a medium bowl; season with pepper. Pat ribs dry with paper towels and sprinkle brown sugar mixture all over (even edges), patting to adhere to meat as much as possible. Wrap each rack tightly in foil; crimp edges together to seal. Place on a rimmed baking sheet and chill at least 1 hour and up to 12 hours.

Place a rack in middle of oven and preheat to 300°. Bake ribs (directly from refrigerator, still wrapped in foil on baking sheet) until meat is very tender, 2½–3 hours. Unwrap and carefully pour off any accumulated liquid. Let cool.

Meanwhile, process chipotles and adobo sauce, marmalade, orange juice, and remaining 2 tsp. cumin and 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt in a blender until smooth. Transfer to a small saucepan and cook over medium-high heat, whisking occasionally, until slightly thickened, 5–7 minutes. (It will continue to thicken as it cools and should reach the consistency of barbecue sauce.)

Prepare a grill for medium-high heat; oil grate. Brush one side of ribs with sauce; place on grate, sauce side down. Brush other side with sauce. Grill, turning halfway through, until charred in spots, 7–9 minutes. Transfer to a cutting board.

Whisk lime juice into remaining sauce. Cut between ribs to separate, then brush both sides with sauce. Arrange on a platter and scatter cilantro around. Serve with lime wedges for squeezing over.

DO AHEAD: Ribs can be baked 1 day ahead. Rewrap once cool and chill.

GRILLED POUND CAKE SUNDAE WITH RASPBERRIES

8 SERVINGS

This summery sundae is as riffable as you want it to be. Short on time? Use store-brought pound cake instead of making your own. Pistachio allergy? Try almonds. Dealing with an abundance of blackberries or peaches from the farmers market? You can swap in most any summer fruit. Vanilla ice cream makes for a nice neutral base, but you can change that up too if you're feeling adventurous.

½ cup (1 stick) unsalted butter, room temperature, plus more for pan
1½ cups (188 g) all-purpose flour, plus more for pan
4 oz. cream cheese, room temperature
1½ cups plus 1 Tbsp. (313 g) sugar
½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, plus more
3 large eggs
2 tsp. vanilla extract
12 oz. fresh raspberries (about 2 cups)
3 Tbsp. Cointreau or other orange liqueur or fresh orange juice
3 Tbsp. fresh lemon juice
Extra-virgin olive oil (for grill and brushing)
Vanilla ice cream and chopped unsalted roasted pistachios (for serving)
Flaky sea salt

Preheat oven to 325°. Butter a 9x5" loaf pan, then dust all over with flour, tapping out any excess. Beat cream cheese and ½ cup (1 stick) butter in the bowl of a stand mixer fitted with the paddle attachment on medium speed until combined, about 4 minutes. Scrape down sides of bowl. Add 1½ cups (300 g) sugar and ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt and beat until very light and fluffy, about 5 minutes. Scrape down sides of bowl. With motor running, add eggs one at a time, beating until blended after each addition before adding the next one. Add vanilla and beat just to combine (mixture will look grainy and broken). Reduce speed to low and add 1½ cups (188 g) flour; beat just until combined and smooth (be careful not to overmix). Scrape batter into prepared pan and smooth surface.

Bake pound cake until a tester inserted into the center comes out clean, 70–75 minutes. Transfer pan to a wire rack and let cake cool in pan 15 minutes. Turn cake out onto rack and let cool completely.

Meanwhile, toss raspberries, Cointreau, lemon juice, remaining 1 Tbsp. (13 g) sugar, and a big pinch of kosher salt in a medium bowl to combine. Let sit, stirring occasionally and lightly mashing berries with spoon, at least 30 minutes.

Just before serving, prepare a grill for medium-high heat; oil grate. Using a serrated knife, slice four ¾"-thick pieces of cake (this should be about half; save remaining cake for another use). Brush both sides of each slice with oil. Grill, turning halfway through, until toasted, about 2 minutes. Transfer to a cutting board and cut each in half on a diagonal.

Place a piece of grilled pound cake in each dish or on a small plate and top with scoops of ice cream, then macerated berries. Scatter pistachios over and sprinkle with sea salt.

DO AHEAD: Cake can be baked 3 days ahead; store tightly wrapped at room temperature. Raspberries can be macerated 12 hours ahead; cover and chill.

FRUIT BOWL AND CAKE STAND COURTESY OF COMING SOON

BETTER BY THE BUNCH

By
Jesse Szewczyk

Photographs by
Elliott Jerome Brown Jr.

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When tender herbs are this fragrant and plentiful, promote them from garnish to main attraction. Dill sizzles away in a turmeric shrimp stir-fry, cilantro gets blitzed into our new favorite pesto, and a plethora of mint turns chicken meatballs into zingy aromatic beauties. These recipes use herbs in their full summertime glory—by the whole bunch, with no leaf left behind.

ORGANICALLY GROWN

CILANTRO PESTO PASTA

4 servings

Giving the cilantro a quick dip in boiling water and plunging it into an ice bath locks in its vibrant green color, which means this pesto stays bright for days. Just make sure you wash it prior to blanching so no stray sand or dirt makes its way into your pasta.

1	**large bunch cilantro (about 7 oz.), ends trimmed**
2	**tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt, plus more**
1	**serrano chile, halved, seeds removed**
4	**garlic cloves**
½	**cup extra-virgin olive oil**
2	**Tbsp. fresh lime juice**
¾	**cup crumbled Cotija cheese, plus more for serving**
¼	**cup unsalted roasted pumpkin seeds (pepitas), plus crushed for serving**
1	**lb. spaghetti**
3	**Tbsp. unsalted butter**

Cook cilantro in a large pot of boiling generously salted water until wilted and dark green, about 45 seconds. Using tongs, immediately transfer to a large bowl of ice water; let sit 1 minute. Drain and squeeze out excess water with your hands. Transfer to a cutting board; coarsely chop. Reserve pot of boiling water.

Transfer cilantro to a blender and add chile, garlic, oil, lime juice, ¾ cup Cotija cheese, ¼ cup pumpkin seeds, and 2 tsp. Diamond Crystal or 1¼ tsp. Morton kosher salt. Blend, adding water 1 Tbsp. at a time as needed, until mostly smooth (you want a little texture). Set pesto aside.

Cook pasta in reserved pot of boiling water, stirring occasionally, until al dente. Drain pasta, reserving 2 cups pasta cooking liquid. Return pasta to pot. Add butter and reserved pesto and toss, adding pasta cooking liquid ¼ cup at a time as needed to thin out sauce, until pasta is well coated; season with more salt if needed. Divide pasta among bowls; top with Cotija cheese and crushed pumpkin seeds.

DO AHEAD: Pesto can be made 3 days ahead. Transfer to an airtight container; cover and chill.

TURMERIC-DILL SHRIMP STIR-FRY

4 servings

Keep your dill fronds in large pieces and resist the urge to finely chop them. The heat of the pan will wilt and tenderize them, so don't fret if there are some rather unruly fronds in the mix. It is hard to overdo dill, and even the bigger pieces will lend a balancing freshness to the intense aromatic seasonings on the shrimp.

1 lb. medium shrimp, peeled, deveined
Kosher salt, freshly ground pepper
2 Tbsp. extra-virgin olive oil
6 Tbsp. unsalted butter
2 large shallots, halved, thinly sliced into half-moons
6 garlic cloves, finely grated
2 tsp. ground turmeric
1 lb. mini sweet peppers, halved or quartered lengthwise, ribs and seeds removed
Zest and juice of 2 lemons
1 large bunch dill (about 4 oz.), tough stems removed

Pat shrimp dry with a paper towel and generously season with salt and black pepper. Heat oil in a large skillet over medium. Cook shrimp in a single layer, turning halfway through, until curled and bright pink, about 2 minutes. Using a slotted spoon, transfer to a plate.

Melt butter in same skillet over medium-high heat. Add shallots, garlic, and turmeric and cook, stirring often, until shallots are softened, about 4 minutes. Add sweet peppers; cook, stirring often, until tender, 5–7 minutes. Add lemon zest and juice and cook, stirring often, until juice is reduced by half, about 2 minutes. Remove pan from heat. Return shrimp to pan and add most of dill. Season with salt and black pepper and toss to combine. Top with remaining dill to serve.

KEEPING 'EM FRESH

1. Trim the herbs' ends with a knife or kitchen shears. Freshly cut stems absorb water better, so your bunch will remain spry.

2. Place the herbs in a salad spinner and fill with cold water. Agitate the herbs with your hands to loosen dirt from the stems and leaves. Lift up the colander, then drain the water (or give your houseplants a drink). Repeat until the water is completely clear. Spin dry.

3. Gently roll up the herbs in a dampened paper or kitchen towel, then store in a resealable plastic or silicone bag. This moist environment will keep herbs fresh in the fridge for up to a week.

MINTY CHICKEN MEATBALLS

4–6 servings

While two bunches of mint might seem like a rather gargantuan amount to add to meatballs, they don't overwhelm in the least bit—so don't be stingy. While they cook, the herb's cooling flavor will mellow and become more savory.

MEATBALLS

2	bunches mint (about 2 oz.), stems removed
1	large egg
1	small onion, very coarsely chopped
8	garlic cloves
1	jalapeño, halved, seeds removed
2½	tsp. Diamond Crystal or 1½ tsp. Morton kosher salt
1	tsp. freshly ground pepper
¼	cup plus 2 Tbsp. extra-virgin olive oil
⅔	cup plain fine dry breadcrumbs
1	lb. ground chicken

SAUCE AND ASSEMBLY

1	garlic clove, finely grated
1⅓	cups plain whole-milk Greek yogurt
2	tsp. finely grated lemon zest
2	tsp. fresh lemon juice
2	Tbsp. extra-virgin olive oil, plus more for drizzling
½	tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, plus more
3	Persian cucumbers, halved lengthwise, cut crosswise on a diagonal 1" thick

MEATBALLS Finely chop enough mint leaves to make 2 Tbsp. and set aside for making the sauce. Set some leaves aside separately for serving. Transfer remaining mint to a blender or food processor; add egg, onion, garlic, jalapeño, salt, pepper, and ¼ cup oil. Blend until mostly smooth and no visible pieces of onion remain. Pour mixture into a large bowl and mix in breadcrumbs; let sit 5 minutes. Add chicken and, using your hands, mix until evenly combined. Working one at a time, scoop out ¼-cup portions; roll into balls.

Heat remaining 2 Tbsp. oil in a medium skillet over medium. Cook meatballs, turning often to brown on all sides and reducing heat to low if browning too quickly, until cooked through and a thermometer inserted into the center registers 165°, 9–12 minutes.

SAUCE AND ASSEMBLY Whisk garlic, yogurt, lemon zest and juice, 2 Tbsp. oil, ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, and reserved chopped mint in a small bowl. Taste sauce and season with more salt if needed. Place cucumbers and a pinch of salt in a medium bowl, drizzle with oil, and toss to coat.

Spread sauce over a platter. Arrange meatballs and seasoned cucumbers on top. Scatter reserved mint leaves over and drizzle with more oil.

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Breakfast for dinner gets an upgrade in this produce-packed Spicy Eggplant Frittata. P. 18

PHOTOGRAPH BY ELLIOTT JEROME BROWN JR. FOOD STYLING BY THU BUSER. PROP STYLING BY CHRISTINA ALLEN.

Last Call

A little something to sip on from Epicurious's vast archives

DIY GRENADINE

RECIPE BY AL SOTACK
PHOTOGRAPH BY ELIZABETH COETZEE

Do you remember when you first experienced the magic of a grenadine-tinted Shirley Temple, the reigning queen of nonalcoholic cocktails? Perhaps it was at a family holiday party, when your parents mixed you a glass of something pink and fizzy—irresistible to look at—topped with a gleaming maraschino cherry. Maybe you took your first sip at a summer gathering, dressed up and sweaty, feeling the buzz of sugar and the refreshing prick of carbonation. For many, Shirley Temples are inextricably linked with grenadine, but the ruby-red syrup is a versatile and inimitable ingredient in grown-up drinks too.

Traditionally, the syrup is simply reduced pomegranate juice and sugar. Grenadine's sweet flavor sings when paired with applejack brandy in a Jack Rose or with the addition of gin in a Pink Lady. Al Sotack's recipe speeds up the process by mixing warm juice with demerara sugar in a blender. Twisted orange peels and a drop or two of orange blossom water also contribute floral and citrus aromatics, raising the bar on this rich, effortlessly adaptable cocktail staple. —*Sam Stone*

Cook **1 cup store-bought pomegranate juice** in a small saucepan over low heat 15 minutes (do not let it boil). Pour into a blender and add **2 cups demerara sugar** and **2 drops orange flower water**. Remove 4 large strips of zest, leaving as much white pith behind as possible, from **1 large orange** and twist over juice to express oils; discard. Cover and blend until sugar is dissolved, about 5 minutes. (Dip a spoon in to check; syrup should not be grainy.) Transfer grenadine to a resealable glass jar. Cover and chill until cold before using, at least 30 minutes.

DO AHEAD: Grenadine can be made 1 month ahead. Keep chilled, or freeze up to 3 months in a freezer-safe, airtight container. *Makes about 2 cups*

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FOOD STYLING BY JUDY HAUBERT

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